



Top Secret Recipes Unlocked: All New Home Clones of America's Favorite Brand-Name Foods

Todd Wilbur

Download now

Read Online 

Top Secret Recipes Unlocked: All New Home Clones of America's Favorite Brand-Name Foods

Todd Wilbur

Top Secret Recipes Unlocked: All New Home Clones of America's Favorite Brand-Name Foods Todd Wilbur

The kitchen clone recipe king is back with a new Top bestselling Top Secret Restaurant Recipes collection—the first book since his bestselling Top Secret Restaurant Recipes 2. Wilbur takes readers behind the scenes, revealing the key ingredients in some of our favorite foods such as Starbucks' Peppermint Brownie, Krispy Kreme's original glazed donuts, Panera Bread's cranberry walnut bagel and Wendy's Garden Sensations Mandarin Chicken Salad. The book will feature 115 new recipes, including 40 previously unpublished recipes.

Top Secret Recipes Unlocked: All New Home Clones of America's Favorite Brand-Name Foods Details

Date : Published November 24th 2009 by Plume Books (first published 2009)

ISBN : 9780452295797

Author : Todd Wilbur

Format : Paperback 265 pages

Genre : Food and Drink, Cookbooks, Cooking, Food, Nonfiction



[Download Top Secret Recipes Unlocked: All New Home Clones of Ame ...pdf](#)



[Read Online Top Secret Recipes Unlocked: All New Home Clones of A ...pdf](#)

Download and Read Free Online Top Secret Recipes Unlocked: All New Home Clones of America's Favorite Brand-Name Foods Todd Wilbur

From Reader Review Top Secret Recipes Unlocked: All New Home Clones of America's Favorite Brand-Name Foods for online ebook

Donna says

Since I don't eat out very often, I haven't eaten at most of these places. But, I shall try Konya Shack rice pudding and a few of the Chipolte recipes.

Daniel Te says

I always found it kind of a novelty that there was a book out there dedicated to copying and imitating recipes (and even more of a novelty that there was a TV show on this). I tried making the Burger King onion rings one time, and they turned out kind of okay. I think it's actually just more fun to read the thought processes and stories that Todd Wilbur comes up with in the prologue of every recipe.

Sylvia says

Seriously ? Who is not going to love this book. It gives away secrets one really wants to know on how to prefect some foods from their favorite restaurants or fast food places. EXCELLENT!

Camisha Maze says

I'm definitely going to try to make the popeyes biscuits! and definitely the Chipotle recipes

Amy says

McDonald's sweet tea recipe...worth a read! :-)

Simon says

This book is fantastic, I have only created one or two things from it, but I can't wait to expand my horizons and try more.

Thanks to Todd Wilbur, I can re-create "clone" Brand Name Products from the Food Industry, more specifically, the Fast Food Industry.

If it comes from a fast food place, or a trendy franchise, you can bet that master genius chef Todd Wilbur had re-created it and cloned any given product, and put the recipe and method into one of his many cookbooks.

On todays menu: McDonald's Cinnamon Melts

I love the real product, but I know how bad it is actually for me and what it does to my body, so Todd's version caught my eye.

When i made them for the first time in the summer, they turned out so perfect, I was so eager to share them. Danielle had stopped by and I ordered her to have one. The first thing she said to me after the first bite was: "I want these for my Birthday."

I made a note of it, and for her birthday party on December 18th, I brought her a batch.

Needless to say, they were quickly eaten by everyone else and out of the 24 I had made for her, she only got to eat 2.

I promised that I would make her another batch and then there was this time where I needed a favor and she came through for me, so i promised her another batch on top of that.

So two days ago, I was asked to come up and bake. I did and it was great to bake her melts while Paul made dinner. Beef Stroganoff with onion rings.

We had a good time and everything turned out awesome. I taught Mazie how to mix things and she got to sort dough.

The Icing was prepared while the melts cooked and it was divine! The finished product looked exactly like it had the previous times I made it and it looked and most importantly tasted like the real deal. Dang, now I want one. :)

Leigh-ann says

I've only made one recipe from this entire book, but it was so good that I'm now determined to go out and buy my own copy so I can try other recipes at my leisure. The winning recipe, for me, was Kozy Shack Rice Pudding. You cook the rice in whole milk for added creaminess, but most importantly, you run the rice through a blender to break it down into small pieces and rice dust prior to cooking. This thickens the pudding and gives it an amazingly creamy texture. The addition of an egg adds to the custard-like consistency. Maybe it's not everyone's idea of how rice pudding should be, but it's how I like mine, and now I know how to make about a gallon of it with \$4 worth of ingredients, rather than paying \$4 for 12 oz. Rice pudding for everyone -- our refrigerator overfloweth!

ALLEN says

Like Gloria Pritzker before him, Todd Wilbur has made something of a career in how to mimic famous chain restaurants' most famous foods. Supposing you sampled Burger King's onion rings in a remote city and would love to prepare them at home? Or Wendy's Mandarin chicken salad? Here are the kind of recipes you

need. A couple of objections: they work well but sometimes are a lot of trouble for what started out as "fast food." Instead of onion rings, you might as well prepare French onion soup; grilled chicken and a side salad would actually be a bit easier than a composed Mandarin salad. But if you are jonesing for certain well-known items, this is a good and useful book.

Darren says

The big fast-food and brand-name food businesses do know what they are doing, no matter what we will say in public and private, and they make those oh-so-comfortable dishes that we want to eat and eat again. Now you can attempt to recreate or emulate many of your favourite dishes at home.

Author and broadcaster Todd Wilbur has made it his professional quest to try and recreate "Top Secret Recipes" and enable the home cook to pay homage in their own kitchen to many popular dishes. Of course, the author cannot have any inside knowledge for a number of legal and ethical reasons, but he can use his expertise to try and determine individual ingredients, research open source materials and try and find a few tips, before making, making and more making of the recipes until the "best possible match" is found.

Wilbur has also featured in a number of television programmes showing how he goes about reproducing a given dish before having a "taste off" with the producer.. with somewhat varying results.

Naturally this is written for an American audience, featuring products mostly available only in the USA, yet this book will allow many non-Americans to at least taste something that approaches the brand-name product and maybe adjust it further to their own taste. Clone recipes exist for a range of branded doughnuts, puddings, chilli, quesadilla, breads, cakes, drinks and various meat dishes - over 100 different recipes in all!

Each recipe is provided with a good, basic introduction before following on to a clear ingredients list and step-by-step instructions. Everything seems easy to follow and understand, even if one is not familiar with the products at hand, but it would have been nice to have seen a colour photograph of the "finished product" and maybe get the chance to read a few words of what one must taste in order to feel one has achieved the aims. Of course, the core audience might know what a given McDonald's product tastes like, but nonetheless the little extra work could aid the wary cook and the confused foreigner alike.

The concept is good, the execution is good, but a few niggles make it less desirable to a non-US audience, which is a shame, but for Americans who enjoy their fast-food and brand-name food, this (and other books by the author) can be a great fit to your household.

Top Secret Recipes Unlocked: All New Home Clones of America's Favorite Brand-Name Foods, written by Todd Wilbur and published by Plume Books. ISBN 978-0-452-29579-7, 265 pages. Typical price: GBP9.

// This review appeared in YUM.fi and is reproduced here in full with permission of YUM.fi. YUM.fi celebrates the worldwide diversity of food and drink, as presented through the humble book. Whether you call it a cookery book, cook book, recipe book or something else (in the language of your choice) YUM will provide you with news and reviews of the latest books on the marketplace. //

Jenne says

I'm hoping the bisquick recipe in here is going to be good enough so I can make my own and stop buying from the store.

Shayne says

Ridiculous choice of food selection. Making fast food at home isn't worth considering, and though a couple of these are interesting, most are just 'add MSG'.

Rachel says

Not as many recipes I was interested in this volume. There are quite a few Starbucks copycat recipes if you're interested in that but I'm not a big fan. Also lots of burgers which I rarely feel like I need a recipe to re-create.

Crystal Hart says

Definitely dated. And there wasn't a single recipe I cared about--here's how to make Hellman's mayo. Ok. I understand some things you want to replicate at home, but if I want condiments that I can buy in the store, I'll just buy them.

C says

Good lord, there's only about 20 of these books...and remembering which one it was that I signed out was a royal pain.

That said... so far so good. Highly recommend the Sabra Hummus clone... it's fantastic!

Amanda says

I just finished browsing through TSR Unlocked. I have to say I glad I didn't buy this book, not because there are not any good recipes, but because There were only a few recipes that interested me. And I just copied them down in a note book. Ahhhh I love the library! lol Aside from that There are tons of recipes in this book ranging from Famous Amos Chocolate Chip Cookies to Lawry's Red Pepper Seasoning Salt. There are also 15 Starbuck's recipes for you coffee lovers!
