

America's Top Brand Name Recipes Revealed! The King of Recipe Rip-Offs is Back Divulging a Few of America's Best Kept Secrets

(NAPSA)—Todd Wilbur, culinary guru and author, has been sleuthing for kitchen secrets for more than 15 years in an attempt to copy favorite brand name foods at home. He has honed his clones to perfection in his latest book, *Even More Top Secret Recipes: More Amazing Kitchen Clones of America's Favorite Brand-Name Foods*. This Plume Trade Paperback Original, priced at \$13.00, is available wherever books are sold.

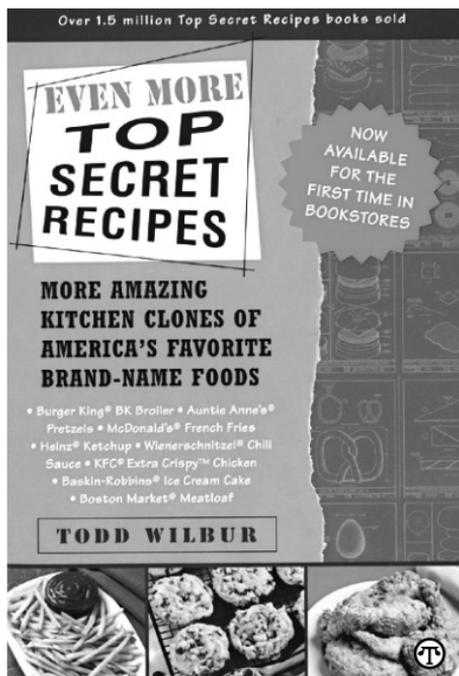
The bestselling author of six previous *Top Secret* books, Wilbur's trademark blueprint drawings and simple recipes make it easy to recreate your favorite brand names at home. Over the years, this former television investigative reporter has resorted to spy tactics, carted home leftovers, and recruited family and friends to taste-test recipes. In fact, Wilbur has found the following to be his most sought-after clones:

- KFC® Extra Crispy™ Chicken
- Mrs. Field's® Cookies
- Red Lobster® Garlic Cheese Biscuits
- Auntie Anne's® Pretzels
- KFC® Cole Slaw
- Doubletree Hotel® Chocolate Chip Cookies
- Krispy Kreme® Donuts

Armed with his domestic detective tips, Wilbur's newest book gives readers the skinny on what makes Newman's Own® Creamy Caesar Dressing™ stay so creamy, and what makes KFC's Extra Crispy Chicken so darn good. Served up with Wilbur's "special sauce" of spunk and wit, *Even More Top Secret Recipes* is an essential cookbook for anyone who wants to duplicate these and other treasured recipes of American culture.

"Secret" KFC Recipe

Todd Wilbur has not yet cloned KFC's famous biscuits, but he was



able to sneak this recipe from the KFC kitchens...courtesy of the Colonel himself!

KENTUCKY BISCUITS

Preparation time: 20 minutes

Baking Time: 10-13 minutes

1½ cups flour (before sifting)

1½ teaspoon salt

1 tablespoon sugar

1 tablespoon baking powder

⅔ cup milk

⅓ cup vegetable shortening

Preheat oven to 425° F. Make a nest in the flour mix and add milk. Add shortening and begin kneading with hands (to cut in) the vegetable shortening and flour in the milk until thoroughly mixed. Add milk, if needed to form, and mix. Turn onto floured board, and knead gently 6 to 8 times. Pat dough to ½-inch thickness. Cut into biscuits. Place on baking sheet and brown in oven 10-13 minutes. Makes about 9 biscuits.