

FAVORITE RECIPES OF THE LEIPPER FAMILY

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~~Edited By~~

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Introduction

The idea of putting together our favorite and remembered recipes has been on the back burner for a long time. It had been held back by such problems as typing and typesetting. A way around this problem was uncovered when Mom suggested using a computer and word processing system to help put together the collection of recipes.

The person identified in the title of the recipes may be either the person who discovered the recipe, the person who has become associated with the recipe, the person whose collection was the source of the recipe, or maybe the author of the book in which the recipe was found. There is no intent to violate copyright or ignore due credit in this collection. It is for our family use only in the sharing of recipes we remember and like.

Each recipe is listed in the table of contents. Each ingredient used is listed in the index. The numbering leaves room in each recipe category for additions. Categories may be found by using the edge markers at the bottom of the page. In the appendix is a resource listing of recipe books and other sources of information that are useful in the kitchen.

This book is an evolving collection of recipes and cooking ideas. If you find additions, corrections, or if you have any suggestions about how this collection could be improved, send them to Mom.

Bryan

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7A recipes
 Lemon Sauce
 crumb topping
 cheese
 bread
 puddings

CAMOUFLAGE techniques

(CAMAL FLOGGING)

use of liquid

SALVAGE TIPS (BURNT TOAST)

BREADS 800
 OTHER 900

CANNING
 EGGS & CHEESE
 MEATS POULTRY
 SALADS

SOUPS
 VEGATABLES

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Baking soda
Brown sugar
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Celery
Chocolate
Cinnamon
Cloves
Coffee
Eggs
Flour
Ginger

Milk
Mushrooms
Nutmeg
Nuts
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Yeast 7

STAPLES:

Baking powder 16

Cheese Puffs

Maria Ashton

1 cup flour
1 stick butter or margarine
3 ounces sharp grated cheese
few drops tabasco sauce
- paprika

Cut butter and cheese and a few drops tabasco sauce in flour until a dough is formed. Then chill overnight. Shape into balls, sprinkle with paprika and bake in oven 375 degrees from 10 to 15 minutes.

Chex Party Mix

1/2 cup butter or margarine
1 1/4 tsp seasoned salt
4 1/2 tsp Worcestershire sauce
2 cups Corn Chex
2 cups Rice Chex
2 cups Bran Chex
2 cups Wheat Chex
1 cup salted mixed nuts

Preheat oven to 250 degrees. Heat butter in large shallow roasting pan in oven until melted. Remove. Stir in seasoned salt and Worcestershire sauce. Add chex and nuts. Mix until all pieces are coated. Heat in oven 1 hour. Stir every 15 minutes. Spread on absorbent paper to cool.

I usually add about 2 cups cheerios and about 2 cups pretzles.



California Ranch Rice

1 cup chopped onion
4 Tbs butter
4 cups rice
2 cups sour cream
1 cup cottage cheese
1 bay leaf
- salt
- pepper
2 8 oz can whole chilies
2 cups grated cheddar cheese

Saute chopped onions in butter, add rice, sour cream, cottage cheese, bay leaf, salt and pepper. Mix together. Put a layer of rice mixture in greased casserole, then a layer of chilies (seeded and cut in strips), and 1/2 cup of cheese. Repeat, ending with a layer of rice. Bake at 375 degrees for 25 minutes. Remove from oven, sprinkle remaining 1/3 cup cheese over top, bake 10 minute longer. Serves 8.



Shrimp Stuffed Eggplant

3 medium eggplant
1/2 cup part oleo shortening
4 cloves garlic
3 medium onions
3 stalks celery
1 small can shrimp
3 slices dry toast
3 eggs
1 tsp Worcestershire
- oregano
- tarragon
3 tsp chopped parsley
juice of 1 large lemon
- cayenne
- pepper
- salt
- paprika

Cut eggplant in half lengthwise, parboil in salted water till just tender. Remove from water and scoop out centers. Place shells on baking sheet. Chop the garlic, onion and celery fine and saute in the shortening/oleo. Drain shrimp saving the juice. Mash the garlic, onion, celery, eggplant, shrimp. Add toast crumbs, saving out 1-1/4 cups crumbs for topping. Add the beaten eggs, Worcestershire sauce, spices, parsley, and lemon juice to eggplant mixture. Add salt and red pepper, mix, add strained shrimp juice to make a soft consistency. Place mixture in shells, dust well with crumbs. Place ring of lemon on top of each, sprinkle with the minced parsley, place pat of butter on lemon ring, sprinkle with paprika. Bake till brown in medium oven for 30 to 40 minutes.

This is a recipe that I got in College Station, Texas, when I was to help cook for a University function.



Cheesy Tuna'n Rice Muffinlettes

Diane Leipper

2 cups cooked rice
1 cup shredded cheddar cheese
1 6 1/2 oz can tuna
3/4 cup black olives
1 Tbs instant chopped onion
1 Tbs dried (flakes) parsley
1 tsp seasoned salt
2 eggs
? Tbs milk

Drain and flake tuna, slice olives in thirds. Combine rice, cheese, tuna, olives, onion, parsley and seasoned salt. Beat eggs, add milk, add to tuna mixture, mix thoroughly. Spray 6 muffin cups with Pam, or grease with shortening. Divide tuna mixture into the cups. Bake in 375 degree oven 15 minutes or until lightly browned. Loosen with spatula and arrange on serving plate. Serve with Tangy Butter Sauce. Makes 6 servings.

Tangy Butter Sauce

*works just as well in a
casserole dish or bread pan*

Mix all ingredients, pour over muffinlettes.

1/4 cup melted butter
1 Tbs lemon juice
1/2 tsp seasoned salt
1/2 tsp dried (flakes) parsley



CRUST:

- 3/4 cup warm water
- 1 pkg yeast
- 6 Tbs oil
- 3-1/4 cups sifted flour
- 1-1/2 tsp salt
- 1/4 tsp pepper

TOPPING:

- tomato sauce
- sausage
- Mozzarella cheese
- Parmesan cheese
- oregano
- mushrooms
- green peppers
- anchovies

Dissolve yeast in warm water, stir in oil. Sift dry ingredients into yeast mixture, blend thoroughly. Turn dough onto lightly floured board, knead until smooth and elastic. Place in large bowl, let rise till double in bulk, (about 2 hours). Turn out onto floured board, knead a bit then cut in half. Roll and stretch each half to make a thin shell in a 14 inch pizza pan. Fill with appropriate filling and bake.

For filling, pour a can of tomato sauce over pastry, slice Italian sausage and arrange; then slice Mozzarella cheese and arrange over the tomatoe sauce. Sprinkle generously with Parmesan and oregano. May use mushrooms, anchovies, green pepper strips, or whatever to your taste.



Marjorie's Quiche

Marjorie Reid

- 1-1/2 grated cheese
(Swiss, cheddar)
- 1/2 lb. crumbled bacon
or ham or sausage.
- 1-1/3 cup milk
- 3 eggs
- if desired sauted minced onion
- baked pie shell

Crumble the bacon, ham or sausage into the baked pie shell. Add the cheese. Beat the eggs, add the milk and stir. Pour into the shell on top of the bacon and cheese. Bake about 45 minutes on a cookie sheet.

Maria's Stew

Maria Ashton

- onions
- bacon or chicken fat
- spare ribs
- pigs feet
- celery
- carrots
- cabbage
- allspice
- pepper
- salt

Brown some onions in bacon or chicken fat, till limp, but not brown. Add spare ribs and pigs fiit, saute lightly. Add celery, carrots, allspice, pepper, salt. Add some water, simmer 1 1/2 hoours till meat is tender. 1/2 hour before serving, add cabbage. May add a little tomato sauce.



1 cut frying chicken
 - salt
 - pepper
 - paprika
 1 artichoke hearts
 (8 oz frozen package)
 4 Tbs fresh minced onion
 6 oz fresh sliced mushrooms
 2 Tbs flour
 2/3 cup chicken broth
 1/4 cup dry white wine
 1/4 cup Madeira or dry sherry
 1 tsp dried rosemary
 4 Tbs butter

Cut chicken into serving pieces, sprinkle pieces generously with salt, pepper and paprika. In a skillet, brown chicken pieces well in butter (use part oil to prevent butter from getting too brown). Transfer chicken to a 3 quart casserole with a cover. Cook artichoke hearts until quite tender; drain. Arrange artichoke pieces among chicken pieces.

Add remaining butter to pan drippings, place onions and mushrooms in pan and saute just until tender. Sprinkle with flour and stir. Add chicken broth, wine, and rosemary. Cook, stirring until liquid is blended and slightly thickened. Pour over chicken, cover and bake in 375 degree oven for about 40 minutes, or until chicken is tender. Serves 4.

I serve over rice, but flat noodles may be used.



Chicken Sauces

1/2 onion
 1 clove garlic
 2 lemons
 1/2 tsp salt
 1/2 tsp pepper
 1/2 tsp thyme
 1/4 cup salad oil

Lemmon Sauce

Process the onion, garlic, lemons (or 1/3 cup lemon juice), the salt, pepper and thyme in blender until onion is finely minced. Baste chicken pieces liberally every 15 to 20 minutes while baking or broiling.

Oriental Honey Sauce

1 egg
 2 Tbs butter
 2 Tbs Soy sauce
 2 Tbs lemon juice
 1/4 cup honey
 - salt
 - pepper

Beat the egg, butter, soy sauce, lemon juice, honey, add salt and pepper. Pour over chicken pieces. Turn chicken pieces while baking or broiling.



1/3 cup melted butter
 2 Tbs chopped ~~brown~~ pepper
 1 cup sliced mushrooms
 3 Tbs flour *also .1X*
 2 cup milk
 1/4 tsp salt
 2 1/2 cup cooked chicken
 1 beaten yolk egg
 2 Tbs finely cut pimiento

Simmer butter with green pepper and mushrooms. Add flour and blend. Add milk stirring slowly until blended. Add seasoning and finely diced chicken and cook over low heat stirring until it boils. Add egg yolk and pimiento and stir 2 minutes longer. Serve on biscuits or hot buttered toast. Yields 6 servings.



Dorothy's Enchiladas

Dorothy Higgins

- tortillas
 1 can chili con carne
 1 can enchilada sauce
 - cheese

Soften tortillas in hot oil. Put a dab of cheese and a spoonful of chili on each tortilla and roll. Place rolled tortilla, seam side down in baking pan. Pour enchilada sauce over all. Sprinkle with cheese. Bake. This is a good short cut recipe.

Chili Wow

J Harrison ↑+

2 pkgs(12oz) corn bread mix
 1 envelope (1-1/4 oz) chili seasoning mix
 2 cups water
 2 eggs
 4 cans (15-1/2 oz) chili con carne with beans
 1-1/3 cups sliced olives (pitted black)
 1/2 cup minced onion
 2 cans (9 oz) pineapple crushed and drained
 1 cup grated cheddar cheese

Preheat oven to 400 degrees. Combine corn bread mix and chili seasoning in a bowl. Mix lightly, add water and eggs. Mix until well blended and smooth. Spoon into a well greased 2-1/2 qt ring mold. Bake for 30 minutes, or until done. Cool slightly. Combine chili, olives, onion and pineapple in a large saucepan. Cook stirring occasionally until thoroughly heated. Turn out corn bread onto hot platter. Fill center with the chili mixture. Sprinkle with cheese. Makes 10 to 12 servings.



Tamale Pie

1-1/2 cups corn meal
1 can tomatos
1 can sugar corn
1 tsp chili powder
1 can ripe olives
1 cup salad oil
1 clove garlic
1 green pepper
1 onion
3/4 lb. hamburger
1/4 lb. ground pork

To half of the hot oil add corn and tomatoes. In the remainder of the hot oil fry the onion, garlic and green pepper until tender. Do not brown. To this add meat and cook 20 minutes. While this is cooking add cornmeal into the corn and tomato mixture. Cook 15 minutes. Combine the two mixtures add and add olives. Bake at 350 in oiled loaf pan 3/4 to 1 hour.

Harrison Version

Jo Harrison

1 lb veal round
3 Tbs shortening
2 onions
3 heaping tsp chili powder
3 Tbs flour
1 can hominy
- salt
- butter
- olives

Cut veal into small pieces. Stew until tender. Remove from liquor and flour. Fry in shortening, add chopped brown onions, add chili powder and flour. Stir. Add stock from meat to make thick gravy. Put through meat grinder hominy with salt. Butter baking dish, alternate layers of hominy with layers of meat with olive pieces between layers. Bake 40 minutes.

Favorite Leipper Recipes

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Mexican Casseroles



Beef Ragout

Virginia Leipper

4 lbs rump, pot roast beef
or stew meat
3/4 cup flour
3 Tbs salad oil
1 cup hot water
7 oz (about 1 cup) beer
1 tsp salt
1/4 tsp pepper
1/2 tsp flakes parsley
1/2 tsp leaves rosemary
1/4 tsp savory
1/4 tsp marjoram
1/4 tsp basil
1 cup carrots
1 cup celery
1 strip (3x1") peel lemon
1 peeled onion
8 whole cloves
2 Tbs catsup

Cut the beef into 1" cubes, coat with the flour. Brown in hot oil in dutch oven. Pour in the hot water, the beer, seasonings, carrots, celery, lemon peel strip. Stud the onion with the whole cloves and place in with the meat. Cover and cook gently for about 1 1/2 hours, stirring occasionally, until the meat is tender. Remove the onion with cloves and stir in the catsup.

You may add sliced mushrooms, artichoke bottoms, boiled and quartered or hard cooked egg yolks.

Makes 6 servings. I usually serve with noodles.

Leipper Favorite Recipes

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Beef Casseroles

