



Dorothy Leonard's Best Recipes

Dorothy is Charles' Mom. Charles loved his Mom very much. He inherited her recipes and we're sharing them here. We scanned the recipe cards so you'll see them just as she had them in her kitchen.

Two of our most favorite recipes are Brown Rice (page 15) and Scalloped Potatoes (page 19). We make them at least once a month. We know they will become some of your favorites too!!



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"Grand" (center top) with her grandchildren (clockwise), Daniel, Alex, Emily and Claire



Breads

Angel Biscuits

Stuffed Sour Dough Bread

From left to right: Danna, Charles, Dorothy

Angel Biscuits -

400° 12 min

- 1 Pkg yeast
- 5 c Flour
- 1 t soda
- 3 t Baking Powder
- 1 t salt
- 3 T sugar
- 3/4 c shortening
- 2 c Buttermilk

Let set for
12 hours

Dissolve yeast in 1/2 c warm water.
Sift dry ingredients. Cut in shortening.
Add buttermilk & yeast. Use as needed.

Stuffed Sour Dough Bread 40-45 min. 350°

- 2 - 8oz. pkg. cream cheese
- 3 - pkgs. corn beef (in bologna section)
- 4 cups sharp shredded cheese
- 1/2 green bell pepper - chopped

dash - Worcestershire

dash - Cayenne pepper

dash - Tabasco

Mix well.

cut top off bread, hollow & stuff.
wrap & bake. serve w/ chips

Continued

Stuffed Sourdough (Continued)

mix cream cheese & 3T butter.

mix all other ingredients together
& mix w/ cream cheese mixture

Take 2 sections of rolls & mesh
together to make square.

Put $\frac{1}{4}$ C (\pm) in middle & pull each
pastry to center & seal.

Brush o/s w/ 1T butter & sprinkle
w/ crutons.



Main Dishes

Chicken Nuggets

Chicken Pastry Cups

Classic Chicken Divan

Sweet & Sour Chicken



Here's what's cookin':
Chicken Nuggets

Recipe from the
Kitchen of:

Serves: _____

$\frac{1}{2}$ C. unseasoned fine dry
bread crumbs

$\frac{1}{4}$ C. Parmesan cheese

1 tsp Accent

1 tsp salt

$\frac{1}{4}$ tsp thyme

1 tsp basil

$\frac{1}{2}$ cup butter melted

Cut chicken breasts (3 deboned) into
inch square pieces. Dip chicken

Chicken Pastry Cups

350°

20-25 min

2 cups chicken - cooked + cubed

3 oz cream cheese

3 T Butter melted

3/4 Cup - Crutons
crushed

1/4 t salt

1/8 t pepper

2 T milk

1 T Onion, grated

1 T pimento, chopped

1-8 oz Crescent dinner rolls

1 T Butter melted

(over)

Chicken Pastry Cups (continued)

press in butter, then into
cream mixture. Bake at
400° for 20 min.

Classic Chicken

Kitchen of:

Diwan

Ann Ashby

Serves: _____



3 pkg frozen broccoli
1 stick marg.

1/2 c. flour

4 c. chicken broth

1/2 pt whipping cream

6 T. cooking sherry

1 tsp salt Dash pepper

1/2 c. Parmesan Cheese (grated)

6 Chicken breasts (cooked & then they
sliced or broken into pieces)
(over)

Classic Chicken Divan (continued)

blend in flour. Add the butter &
cook & stir until thick. Stir
in cream, sherry, salt & pepper.
Place the broccoli crosswise
in long casserole dish (9x13x2)
Pour half the sauce over. Top
with chicken slices. To the remaining
sauce add the Parmesan cheese.
Pour over the chicken. Sprinkle
with extra Parmesan cheese &
cover with foil. Bake @ 350°
for 20 to 30 min. Uncover & broil
until top is golden. ^{Enjoy} Serves 6.

Sweet + Sour chicken

350°

Chicken - 3-4 lbs.

1 jar Natural Barbeque Sauce

1 can pineapple chunks - 16oz.
Onion

Green pepper

Brown Sugar

Boil chicken + debone. Cut in
chunks - Pour all other ingredients
over chicken + Bake



Sides

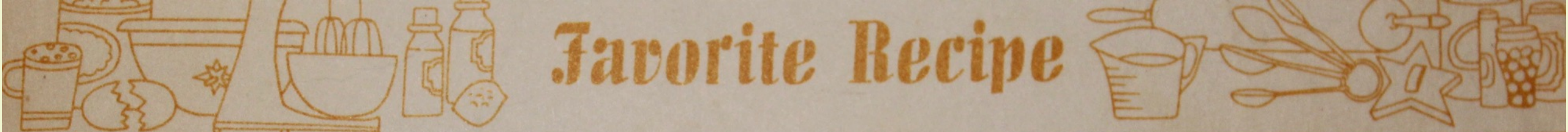
Famous Brown Rice

Green Bean Salad

Macaroni & Cheese

Potato Salad

Scalloped Potatoes Au Gratin



Favorite Recipe

Brown Rice

325° 1 hr.

1 cup regular rice

2 cans beef consomme

1 large onion - diced

$\frac{3}{4}$ cube margarine - melted

Put all ingredients in casserole & bake

uncovered.

Green Bean Adad - Excellent

Green Beans - Boil 7 minutes

Put in ice water, drain when cool
& dry beans w/ towel -

Olive oil

Garlic - Fresh Bud type

^{Fresh} Mint or (mint is much better)

Lemon juice

Parsley

Pepper & salt

Serve cold

from Greece
Andronica

Described by Leonar

macaroni/cheese

12 oz elbow macaroni

12 oz mild cheddar

12 oz sharp cheddar

1 pint whipping cream
 $\frac{1}{2}$ & $\frac{1}{2}$

Boil noodles in salted water Drain

layer $\frac{1}{2}$ noodles

then $\frac{1}{2}$ cheese

then $\frac{1}{2}$ noodles

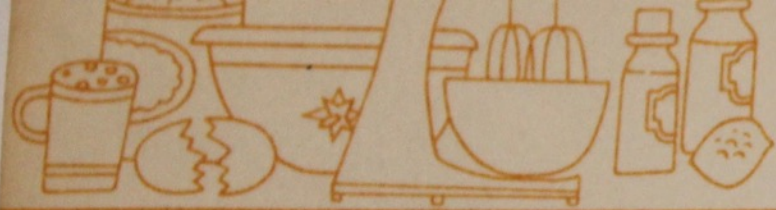
then $\frac{1}{2}$ cheese

pour milk over all

back @ 300° covered

for 45 min.

salt & pepper to taste



Favorite Recipe



Potato Salad

potatoes
celery
little onion
sweet pickles
bell pepper
hard boiled eggs
olives

dressing
mayonnaise, celery
seed, mustard,
pickle juice,
paprika

Source _____

Who likes it _____

Scallop Potatoes

350°

2 - 2½ hrs

6 med. potatoes (sliced thin)

3 T butter
2 T flour
1 t salt
¼ t pepper

melt butter &
blend together

3 C milk slowly add to above

lots - cheese) I use strong cheddar
2 T onion) grated

Dorothy Leonard



Desserts

Apricot Delight

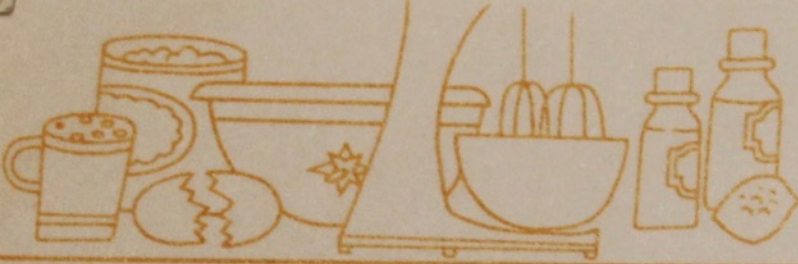
Chocolate Chiffon Pie

Danna's Delight

Oatmeal Chocolate Chip Cookies

Shoney's Strawberry Pie

From left to right: Dorothy, Charles, Danna



Favorite Recipe



Apricot Delight

- 2 boxes Apricot Jello
- 2 cups hot water
- 2 cups cold water
- 1 #2 can crushed pineapple
- 2 cups small marshmallows

Mix Jello. Cool slightly. Add pineapple. Drain off juice for Topping. Add marshmallows. Let Chill.

source _____ Who likes it Topping (Over)

Apricot Delight (continued)

Topping

1/2 cup pineapple juice

1 egg

3/4 cup sugar

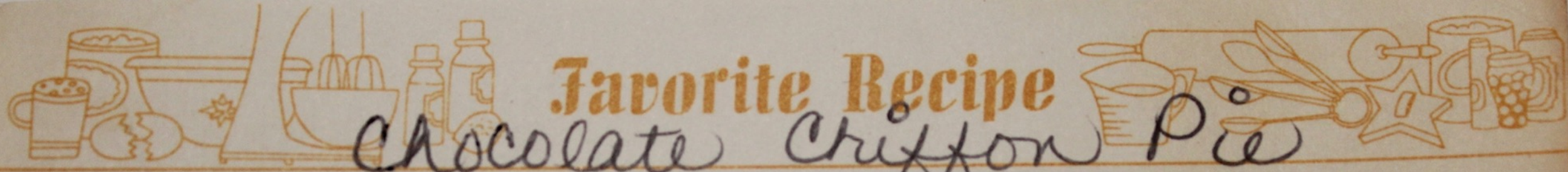
2 T flour

1 large package cream cheese

1 pk. dream whip

1 can Angel Flake coconut

Mix pineapple juice, egg, sugar & flour. Cook until thick. Add cream cheese, mix well. Let cool. Mix dream whip & fold into topping. Add coconut. Chill.



Favorite Recipe

Chocolate Chiffon Pie

- 1 cup sugar
- 3 T. flour
- 2 T. cocoa
- 1/2 stick oleo
- 2 cps. milk
- 2 eggs
- 1 t. vanilla

cook in double boiler until thickened. Pre-bake pie crust. Pour in mixture & put on meringue. Brown slowly.

Source Nannie

Who likes it _____

Favorite Recipe

Danna's Delight.

2 sticks butter or margarine

$\frac{1}{4}$ c. crisco

3 cps - Gold Medal all purpose flour

3 cps sugar

5 eggs

1 c. milk

1 t. vanilla

$\frac{1}{2}$ t. Lemon juice

$\frac{3}{4}$ tsp. B. powder -

Who likes it (over)

Danna's Delight (continued)

cream butter - Crisco and sugar together -
add 1 egg at a time - add B. powder to flour
then add flour and milk alternately
to butter mixture. add Vanilla and
lemon juice -

Pour mixture into greased & floured
tubular cake pan. Put into cold oven.

Bake at 325° for 1 hr and 15 min.
Do not open door while cooking.

Oatmeal - Chocolate chip cookies

1 T vanilla

2 eggs

1 C sugar

1 C brown sugar

1 C oats

Bake @ 350°

Mix
together

Put
add to

$1\frac{3}{4}$ C flour

$\frac{1}{2}$ t salt

1 t soda

1 t Baking Powder

Add Coconut, nuts + chocolate chip
+ oatmeal



Favorite Recipe



Shoney's Strawberry Pie

1 tsp. red cake coloring
1 small can (7 oz.) Seven-Up
1 cup sugar
4 Tbs. corn starch

Cook until
thick. Put
berries in
prebaked pie
shell. Pour 4

top ingredients over berries. Top with
whipping ~~cream~~ cream

Source Mrs. Bost

Who likes it



Contributors

All recipes by Dorothy Leonard

Compiled by Johnna Rogers Sharpe

