

LEOPARD
SOLUTIONS



From our kitchens



to yours

Eat, Drink and
Be Merry

RECIPES FROM YOUR FRIENDS AT LEOPARD SOLUTIONS



From Our Table to Yours

COOKING AND EATING MEALS WITH OUR LOVED ONES HAS BEEN A CONTINUED SILVER LINING FOR MANY OF US DURING THE PANDEMIC.

WE CAN ALL AGREE THAT EVERYONE DESERVES A TREAT FOR MAKING IT THROUGH 2021!

WE ALL HAVE CHERISHED MEMORIES OF SHARING THE HOLIDAYS WITH OUR FAMILIES AND FRIENDS. A COMMON THREAD WEAVING THROUGH THESE MEMORIES IS OFTEN A SPECIAL DISH WE ENJOY TOGETHER.

IN THAT SPIRIT, WE WANTED TO SHARE SOME OF OUR FAVORITE HOLIDAY RECIPES WITH YOU IN THE HOPE THAT THEY BRING YOU SOME HOLIDAY CHEER!

HAPPY HOLIDAYS FROM ALL OF US AT LEOPARD SOLUTIONS!





BUTTERMILK PIE

Recipe by Faye Leopard

Submitted by Laura Leopard

INGREDIENTS

- 1 1/2 cups sugar
- 3 eggs
- 3 tablespoons flour
- 1/2 cup buttermilk
- 1/2 teaspoon vanilla
- 4 tablespoons butter

DIRECTIONS

Cream together butter and sugar

Add flour, then remaining ingredients and mix well. (Don't over beat)

Pour into unbaked pie shell and bake at 325° for approximately 45 minutes

“To southerners, like me, food means love. We share food in good times and bad. Food is an expression of care, love and kindness. We would love to share our special recipes that mean something to all of us, with all of you.”





CHRISTMAS HORNS

By Maryellen Cozza

INGREDIENTS

- 1 cup soft margarine **
- 2 cups all-purpose flour
- 1 large egg yolk, slightly beaten
- 3/4 cup sour cream
- 3/4 cup sugar
- 1 teaspoon cinnamon
- 3/4 cup walnuts, finely chopped

** My mom always used "Parkay" margarine, no substitutions! I've made with butter or other margarine brands, but they never taste as good as with Parkay.

“ This recipe was passed down from my father’s mother to my mother - they’re only made once a year at Christmas time, and they’re everyone’s favorite! My mother would make them a few days before Christmas and hide them so we couldn’t eat them all before Christmas day. ”

DIRECTIONS

Mix margarine, egg yolk and sour cream together.

Add flour to the mixture, a little at a time, stirring until the dough comes together.

Divide dough into 4 equal parts, wrap in plastic wrap and refrigerate for at least 30 minutes or overnight.

Combine sugar, cinnamon and walnuts; set aside.

Preheat oven to 375°F. Line cookie sheets with parchment paper.

Roll one portion of dough into a 12-inch circle. Sprinkle with 1/4 of the sugar mix. Cut circle into 16 even wedges and roll up firmly, starting with the wide end.

Place on cookie sheet and space 2 inches apart. Bake for 15-20 minutes or until delicately browned.

Repeat with the remaining 3 portions of dough.





SEAFOOD BISQUE

By Phil Flora

INGREDIENTS

- 1 pound of crab meat (diced)
- 1 pound of shrimp (de-shelled, de-veined & diced)
- 1 pound of unsalted butter
- 1 bunch of scallions (minced)
- 1/2 cup of flour
- 1 quart heavy cream
- 1 quart half & half
- One 16 oz can of corn (drained)
- 2 tablespoons of old bay seasoning
- 1 teaspoon of salt
- 2 teaspoons black pepper
- 1 teaspoon of cayenne pepper
- 1 loaf of fresh bread

DIRECTIONS

In a large pot, melt butter & saute scallions for 2 to 3 mins.

Sprinkle in flour and stir until mixed together and solidified.

Add remaining ingredients and simmer for one hour, stirring frequently so it doesn't burn or stick to the bottom.

Serve with wine (of any kind) and a loaf of bread.

“This is a nice warm and comforting soup for the holiday season. We traditionally have it on Christmas Eve, which is the Feast of the Seven Fishes in the Italian-American culture.”





CRANBERRY SAUCE

By Lisa Marmol

INGREDIENTS

- 1 cup sugar
- 1 cup water
- 1 12-ounce package fresh cranberries
- ½ teaspoon nutmeg
- ½ teaspoon clove
- ½ teaspoon ginger
- 1 teaspoon cinnamon
- 2 peels of a fresh lemon

DIRECTIONS

In a medium saucepan on medium heat, add sugar and water. Stir and heat until dissolved.

Add cranberries and bring to a low boil. Lower to medium-low heat

Add all spices and lemon peels (use a vegetable peeler, do not use peels with a rind).

Let simmer for 15-20 minutes until all of the cranberries pop.

Serve.





SPINACH BARS

By Phyllis Koyner

INGREDIENTS

- 1 package frozen chopped spinach – 10 oz
- 2 beaten eggs
- 1 cup milk
- ¼ cup (4 tbsps) melted butter
- ½ cup onions, minced fine
- 10 oz cheddar cheese, shredded
- 1 cup flour
- ½ teaspoon salt
- 1 teaspoon baking powder

DIRECTIONS

Thaw spinach and drain very thoroughly

In 9 x 13 pan, melt butter

Mix remaining ingredients together and spoon into pan

Bake at 350 degrees for 35 minutes

Cool slightly before cutting into squares

“A family favorite and only at Thanksgiving could this be considered a vegetable!”





CLASSIC BOILED CHRISTMAS PUDDING

Submitted by Katherine Byrnes
From foodtolove.co.nz

INGREDIENTS

- 4 cups mixed dried fruit
- 1 1/3 cups seeded dried dates, chopped coarsely
- 1 1/4 cups raisins, chopped coarsely
- 1 1/2 cups water
- 3/4 cups caster (superfine) sugar
- 1 cups firmly packed light brown sugar
- 8 ounces butter, chopped
- 1 1/2 teaspoons baking soda
- 3 eggs, beaten lightly
- 1/4 cup dark rum
- 3 cups firmly packed fresh white breadcrumbs
- 1 3/4 cups plain (all-purpose) flour
- 2 teaspoons mixed spice
- 1 teaspoons ground cinnamon
- 24-inch square of calico
- 1/3 cup plain (all-purpose) flour, extra
- 2.5 yards kitchen string

DIRECTIONS

Stir fruit, water, sugars and butter in large saucepan over heat, without boiling, until sugar dissolves; bring to the boil. Reduce heat; simmer, uncovered for 8 minutes. Stir in soda; cool.

Stir egg, rum, breadcrumbs and sifted dry ingredients into fruit mixture.

Fill large boiler three-quarters full of hot water, cover; bring to a boil. Have string and extra flour ready. Wearing thick rubber gloves, drop pudding cloth in boiling water; squeeze excess water from cloth. Spread hot cloth on bench, rub extra flour onto cloth 40cm (16 inches) in diameter, leaving flour a little thicker in center.

Place pudding mixture in center of cloth. Tie cloth tightly with string as close to mixture as possible. Knot two pairs of corners together.

Lower pudding into boiling water. Cover with tight lid; boil 6 hours, replenishing water as necessary to maintain water level.

Lift pudding from water, place in large colander; cut string, carefully peel back cloth. Turn pudding onto a plate; carefully peel away cloth, cool. Stand 20 minutes before serving.

You'll need a 60cm (24-inch) square of unbleached calico for the pudding cloth. If the calico hasn't been used before, start with an 80cm (16-inch) square of calico, soak in cold water overnight. Next day, boil it for 20 minutes, rinse in cold water and cut to a 60cm (24-inch) square.





EASY OREO TRUFFLES

Recipe by Sarah Moriarty

INGREDIENTS

- 36 Oreo cookies, finely crushed (optional: save ¼ cookie crumbs if you want to sprinkle on top)
- 1 pkg. (8 oz) cream cheese
- 1 pkg. (10 oz) Ghirardelli dark chocolate melting wafers

DIRECTIONS

Mix cream cheese and cookie crumbs until blended.

Shape into 36 1-inch balls.

Freeze for 10 minutes on a rimmed baking sheet lined with waxed paper

Remove from freezer and dip cream cheese/Oreo balls in melted chocolate

Place back on wax-paper lined baking sheet (optional: sprinkle with reserved cookie crumbs)

Refrigerate 1 hour or until firm

“These are super easy to make and so good. They’re also great to snack on while making the rest of your holiday dinner (or anytime really). But they don’t last long in our house!”





OLD HAMP NOG

Recipe by Tamsworth Distilling
Submitted by Lauri Landry

INGREDIENTS

- 3 oz Old Hampshire Bonded in Bond
- 3 oz whole milk
- 2 medium eggs
- 2 teaspoons white sugar
- 1 teaspoon maple syrup
- 3 dashes mole bitters
- Garnish with nutmeg

DIRECTIONS

In a blender on the lowest setting, break apart eggs and emulsify

Slowly add sugar and maple syrup while continuing to blend

Slowly add milk while continuing to blend

Finally, add the spirits and bitters

Serve over ice, or place in the fridge to chill

Garnish with a dusting of nutmeg





ELIZABETH'S RUM BALLS

Recipe by Elizabeth Kirrane
Submitted by Laura Leopard

INGREDIENTS

- 1 cup semi-sweet chocolate chips
- 3 tablespoons light corn syrup
- 1/2 cup rum or bourbon
- 2 1/2 cups crushed vanilla wafers
- 1/2 cup powdered sugar
- 1 cup chopped pecans (walnuts work well too)

DIRECTIONS

Melt chocolate chips over hot water, add corn syrup and rum

Combine vanilla wafer crumbs, powdered sugar and nuts in a separate bowl

Add the chocolate mixture to the vanilla crumbs mixture

Let stand 30 minutes

Shape into 1" balls and roll in powdered sugar

Let ripen in a Tupperware for 3 days

“Many years ago, my roommate in NYC shared her grandmother’s rum balls with me. They are easy, delicious and a party in a box!”





UZBEK PLOV

Submitted by Rafael Niyazov

INGREDIENTS

- 2 lb leg of lamb (boneless), cut into 2-inch cubes
- 2 cups basmati rice
- 2 heads garlic (whole)
- 2 large onions, thinly sliced
- 4 large carrots, cut into thin matchsticks
- 2 tablespoons cumin seeds
- 2 tablespoons coriander seeds
- 1 teaspoon whole black peppercorns
- ½ cup barberry
- 2 cups boiling water (or vegetable broth)
- 2 tablespoons salt
- 2 tablespoons oil

DIRECTIONS

Place the basmati rice in a large bowl and cover with hot water. Set aside.

Wash the garlic heads. Cut the top of the heads (¼ inch / 5 mm). Set aside.

Toast cumin, coriander seeds and peppercorns in a pan for a few minutes.

Grind in a mortar or spice grinder. Set aside.

Heat oil in a pan over high heat. Add the lamb, turning occasionally until the lamb is evenly browned, about 10 minutes. Remove the lamb pieces and set aside.

Stir in onions and cook, until onion is soft and golden, about 10 minutes.

Stir in carrots and cook, until carrots are tender, about 10 minutes.

Add the lamb and mix.

Sprinkle the mixture of cumin, coriander, peppercorns and add the barberries.

Add the whole garlic heads, stirring to distribute the ingredients. Reduce heat to medium. Cover and cook for 30 minutes.

Wash and drain the basmati rice in hot water. Pour the rice over the lamb mixture in an even layer.

Slowly pour the boiling water (or vegetable broth). The rice should be covered with about ½ inch of water. Do not stir.

Season with salt and reduce heat to medium-low. Cover and cook until rice is tender and liquid has been absorbed, about 20 minutes.

Mix the ingredients as you serve the dish on a platter. Garnish with the garlic heads.



GRANDMA KATIE'S SUGAR COOKIES

Submitted by Kaitlin Salley

INGREDIENTS

- 4 cups all-purpose flour
- 1 teaspoon aluminum-free baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup softened butter
- 1 1/2 cups of white sugar
- 1 egg
- 1/2 cup of sour cream
- 1 teaspoon vanilla extract

“This recipe is from my great grandmother and I make them for Christmas every year- decorating Christmas cookies has always been a big event since I was old enough to help!”

DIRECTIONS

Cream together butter and sugar. Add egg, sour cream and vanilla extract and beat until fluffy.

Sift together dry ingredients. Add flour mixture to the wet ingredients and mix until homogenous.

Form into a ball and wrap in plastic wrap and refrigerate for at least one hour, or overnight.

Roll dough into desired thickness (roughly 1/4 inch) and cut out with cookie cutters.

Bake in a 375 degrees for 7-9 minutes, or just until the bottom edges become golden.

Cool thoroughly and decorate as desired.





BUFFALO CHICKEN DIP

Recipe by Frank Wolson

INGREDIENTS

- 2 cups shredded cooked chicken (rotisserie chicken is the best option)
- 1 package (8 ounces) cream cheese, softened
- 1/2 cup Frank's Red Hot Buffalo wing sauce
- 1/2 cup blue cheese dressing
- 1/2 cup shredded cheddar cheese

DIRECTIONS

Preheat oven to 350°F.

Mix all ingredients in a large bowl.

Spoon into shallow 1-quart baking dish.

Bake 20 minutes or until mixture is heated through; stir.

Serve with tortilla chips, crackers and/or cut up veggies.

“This Buffalo Chicken Dip is a perfect appetizer for New Year's Day, the Super Bowl, or for me anytime!”





BAKED PUMPKIN DONUT HOLES

Recipe by Two Peas in Their Pod
Submitted by Stefanie Marrone

INGREDIENTS

For the donuts:

- 1 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoons cinnamon
- 1/2 teaspoons nutmeg
- 1/2 teaspoon allspice
- 1/8 teaspoons ground cloves
- 1/3 cup canola oil
- 1/2 cup light brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 3/4 cup canned plain pumpkin not pumpkin pie filling
- 1/2 cup milk

For the coating:

- 4 tablespoons unsalted butter melted
- 2/3 cup granulated sugar
- 2 tablespoons cinnamon

DIRECTIONS

Preheat oven 350°F. Spray a 24-cup mini muffin tin with baking spray and set aside.

Whisk together flour, baking powder, salt, cinnamon, nutmeg, allspice, and cloves in a medium bowl.

In a separate, large bowl, whisk together oil, brown sugar, egg, vanilla, pumpkin and milk until smooth. Add dry ingredients to wet ingredients and mix until just combined.

Divide batter evenly among muffin cups. Bake for 10-12 minutes or until a toothpick comes out clean.

While the muffins bake, melt butter in one bowl and combine granulated sugar and cinnamon in another bowl. Remove muffins from oven and cool for 2 minutes.

Dip each muffin in melted butter, then roll in cinnamon sugar to coat. Serve muffins warm or at room temperature.





MELTING POTATOES

Recipe by Sarah Moriarty

INGREDIENTS

- 3 pounds Yukon Gold potatoes
- 6 tablespoons melted butter
- 1 tablespoon olive oil
- 1 tablespoon fresh parsley
- 1 tablespoon salt
- ½ tablespoon pepper
- 1¼ cups chicken broth
- 2-3 cloves minced garlic (either fresh or from a jar)
- 2 tablespoons parsley, optional (freshly chopped or dried)

DIRECTIONS

Place oven rack in upper-middle position and preheat oven to 475°. Spray a large-rimmed baking sheet with non-stick cooking spray.

In a small bowl, combine melted butter, olive oil, 1t. dried parsley, salt and pepper.

Cut potatoes into ¾-inch thick slices (discard ends) and add to a large bowl. Add butter mixture and toss. Arrange in a single layer on prepared baking sheet.

Roast potatoes for 15 minutes. Remove from oven and flip potatoes over. Return to oven and roast for an additional 15 minutes. Meanwhile, combine chicken broth and garlic in a small bowl.

Remove potatoes from oven and flip one more time. Pour chicken broth/garlic mixture over potatoes and return to oven. Roast for an additional 10-15 minutes or until potatoes are tender.

Remove from oven, drizzle sauce on top, sprinkle with optional 2T. parsley and serve.

“I typically only make these around the holidays or on special occasions. My family loves them and they are always requested as part of our holiday dinners.**”**





STARBUCKS PUMPKIN BREAD

Recipe by CopyKat Recipes
Submitted by Lisa Marmol

INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 cup sugar
- 3/4 teaspoon salt
- 1 teaspoon baking soda
- 1/2 teaspoon nutmeg
- 1/4 teaspoon cardamom
- 1/2 teaspoon cinnamon
- 1/4 teaspoon allspice
- 1/4 teaspoon clove
- ** if you are going to use pumpkin pie spice, use only 2 teaspoons of spice in place of the spices mentioned here
- 2 eggs beaten
- 1 cup pumpkin puree
- 1/2 cup vegetable oil (do not use olive or peanut oil)
- 1/2 teaspoon vanilla
- 1/3 cup roasted and salted pumpkin seeds

DIRECTIONS

Preheat oven to 350 degrees.

In a large bowl, add all of the dry ingredients; flour, sugar, salt, baking soda, salt and spices. Sift the dry ingredients together. In a smaller bowl, mix the 2 beaten eggs, the oil, pumpkin puree and vanilla.

Once the liquid ingredients are mixed well, pour over the dry ingredients. Stir until the lumps are out. Do not over-stir the mixture.

Pour into a 9x5x3 inch loaf pan that has been sprayed with non-stick spray. Sprinkle pumpkin seeds on top of the bread.

Bake for 50 – 60 minutes until a toothpick comes out clean when poked in the center of the loaf.

Cool for approximately 5 minutes in the pan, and then turn the pumpkin bread onto a cooling rack.

The bread cuts best when allowed to cool completely.





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