

St. Gall Cookbook Corrections

11/26/10

- Page 7 Chicken Wings Should read: bake at 375 degrees for 1 1/2 hours.
- Page 44 Apple Raisin Salad Add 1c. raisins to ingredients.
- Page 52 Chinese Cabbage Salad In Dressing change soy sauce to 1 T., add 1/4 c. rice vinegar, and delete one of the 1/3 c. sugars.
- Page 77 Baked Beans Last sentence should read: Add all the remaining ingredients and bake.....
- Page 82 Chicken & Broccoli Add a sprinkle of curry to ingredients.
- Page 92 Peach Cranberry Yams Should read: Add nuts and mix well. In a 9 x 13 pan, bake uncovered....
- Page 168 My Favorite Chicken 1.2 tsp. salt should read 1/2 tsp.
- Page 194 Baked Eggs Add: Also good for breakfast, and 1 c. milk to ingredients.
- Page 194 Brunch Enchiladas Is not Meatless.
- Page 194 Chile Relleno Bake Light cream should be 1 1/2 c.
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- Page 195 Chili Rellano Change 2 lg. 27 oz. cans of mild green chiles to 1 can. Tomato sauce is a 15 oz. size. In a 9 x 13 pan add: split chiles and make 2 layers of chiles and cheese.
- Page 209 Mark & Andrew's Cherry Swirl Coffee Cake Change 1 T. of both vanilla and almond extract to 1 tsp. each.
- Page 238 Chocolate Mint Squares Add 2 T. crème de menthe in the Filling.
- Page 242 Fresh Tangerine Cake Add the frosting Tangerine Icing from Page 319.
- Page 254 Rum Cake Delete two of the 1/2 c. water, canola oil & rum.
- Page 292 Pumpkin Cookies Best frosting for these cookies is on Page 311.
- Page 294 Covered Nuts Last ingredient should read: butter, the size of a walnut.
- Page 308 Best Marinara Sauce Yet Use stewed Italian Tomatoes and change Parishioner to Carol Morissette.

Page 311 Frosting Add: Use this frosting for the Pumpkin Cookies on page 292.

Page 319 Tangerine Icing Use on Fresh Tangerine Cake from Page 242.

If you're into "knit picking", there are periods needed on these pages: 9, 15, 68, 97, 128, 171, 179, 209, 220, 232, 276, 296.

Page 75 Arroz Verde (Baked Green Rice) Change 1/3 c. almonds, coarsely chopped to 3/4 c. cilantro, coarsely chopped.

Page 220 Fruit Swirl Coffee Cake After "Stir in flour.....Spread 2/3rds of the batter in the pan. Add 1 can pie filling. Drop remaining batter by tablespoons onto the pie filling.