The New Inglenook Cookbook Corrections

Please note these corrections in The New Inglenook Cookbook (first printing):

Pages 86-87  
• Step 2: Replace entire step with: Remove the ham; chop meat into bite-sized pieces and set aside. Discard any bones and fat, along with the bay leaves.
  
• Step 3: Amend first sentence: Heat the olive oil in a large pot on medium heat.
  
• Step 4: Amend second sentence: Add the chicken stock, molasses, bell pepper, and beans (with their cooking liquid).

Page 192  
• Ingredient change: 1 cup milk should be ¼ cup milk

Page 311  
• Step 2: Amend last sentence: Add the oil, vanilla, vinegar, and 1 cup water and stir until smooth.

Page 350  
• Ingredient change: 2 medium zucchinis should be 1 medium zucchini, peeled and deseeded
  
• Step 1: Replace entire step with: Boil 1 inch of water in a small saucepan over medium heat. Add the zucchini, cover, and steam until softened, about 5 minutes. Drain well. Chop the zucchini, measuring out 1 cup.

Page 360  
• Yield should be increased: Makes 12 to 16 hand pies
  
• Ingredient changes for Filling:
    - 4 cups dried apples (whether sliced or chopped pieces) is the approximate amount of apples needed.
    - 1 cup shortening does not go in the filling, but is the approximate amount for frying the hand pies (see Step 6 below).
  
• Step 1: Replace first sentence with: Divide the dough into manageable pieces and set aside.
  
• Step 4: Replace first sentence with: Roll out a piece of dough on a floured surface.
  
• Step 6: Replace first sentence with: Heat enough shortening in a skillet over medium-high heat to about ¼ inch deep. (Add additional shortening as needed to retain this depth.)

~ Visit www.inglenookcookbook.org for corrections and updates, or call 800-441-3712 to receive a copy of these corrections by mail. ~