

## *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 **½ 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 zucchini 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.)**

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or call 800-441-3712 to receive a copy of these corrections by mail. ~