

# Cornerstone of the Kitchen Recipe Corrections

**Fruit Slush Punch** Pg: 7 (Title correction)

**Macaroni & Cheese:** Pg 60 (Direction correction)

8 oz. elbow macaroni needs to be cooked and drained, according to directions on box, before adding other ingredients.

**Cabbage Chicken and Cornbread:** Pg 80

(Direction correction) Cut up cabbage into bite-size pieces. Cut chicken into bite size pieces like you would for stir fry. Set aside. Dice onions. Melt margarine and sauté onions. Add chicken, pepper, and soy sauce. The soy sauce is your liquid for the cabbage, so you will use a lot. When onions are cooked, stir in the cabbage. Allow cabbage to reduce down and cook long enough to be soft and yet a little crunchy. You don't use a whole bottle of soy sauce because you won't need it, but you should have some juice remaining. Serve with warm, buttered corn bread.

**Easy Does It Swiss Steak:** Pg 93 (Ingredient correction)

3 T. vegetable oil

1 - 15 oz. can of Hunt's tomato sauce

2 lbs. round steak (1 inch thick)

1/2 c. water

1/4 c. flour peeled potatoes, cut in small chunks

1 envelope dry onion soup mix (optional)

**Cornbread:** Pg 124 (Ingredient correction)

1 1/2 c. self-rising buttermilk cornmeal mix

1 3/4 - 2 c. whole buttermilk                      2 eggs

1/2 c. self-rising flour                              1/4-1/3 c. vegetable oil

1 tsp. salt

**Ritz Pie:** Pg 173 (Temperature correction) Bake at 300°

# Cornerstone of the Kitchen Recipe Corrections

**Fruit Slush Punch** Pg: 7 (Title correction)

**Macaroni & Cheese:** Pg 60 (Direction correction)

8 oz. elbow macaroni needs to be cooked and drained, according to directions on box, before adding other ingredients.

**Cabbage Chicken and Cornbread:** Pg 80

(Direction correction) Cut up cabbage into bite-size pieces. Cut chicken into bite size pieces like you would for stir fry. Set aside. Dice onions. Melt margarine and sauté onions. Add chicken, pepper, and soy sauce. The soy sauce is your liquid for the cabbage, so you will use a lot. When onions are cooked, stir in the cabbage. Allow cabbage to reduce down and cook long enough to be soft and yet a little crunchy. You don't use a whole bottle of soy sauce because you won't need it, but you should have some juice remaining. Serve with warm, buttered corn bread.

**Easy Does It Swiss Steak:** Pg 93 (Ingredient correction)

3 T. vegetable oil

1 - 15 oz. can of Hunt's tomato sauce

2 lbs. round steak (1 inch thick)

1/2 c. water

1/4 c. flour peeled potatoes, cut in small chunks

1 envelope dry onion soup mix (optional)

**Cornbread:** Pg 124 (Ingredient correction)

1 1/2 c. self-rising buttermilk cornmeal mix

1 3/4 - 2 c. whole buttermilk                      2 eggs

1/2 c. self-rising flour                              1/4-1/3 c. vegetable oil

1 tsp. salt

**Ritz Pie:** Pg 173 (Temperature correction) Bake at 300°