Errata
KULSA Gourmet, 3rd ed.

p. 13 Uncooked Cheese Pasta: ingredients should call for 2 hard cooked egg yolks. (Not 2 hard cooked eggs) The variation recipe should call for 2 hard cooked egg yolks, as well as the 3 or 4 additional yolks.

p. 15 Rich Basic Sweet Dough: ingredients should call for ¾ c. scalded milk, lukewarm. (Not 'scaled' milk)

p. 29-30 Crepes: directions should call for you to tip (not 'top') the skillet in all directions to spread the batter evenly.

p. 52 Rum Balls: ingredients should call for ½ pound of vanilla wafers, crushed. (Not ½ c. vanilla wafers)

p. 56 Brownies: ingredients should call for 2 eggs. The recipe should have been called Krista Schmidt's Brownies. Krista worked in Cataloging.

p. 64 Strawberry-Rhubarb Pie: ingredients should call for 1 ¼ c. sugar, ¼ c. flour, and pastry for a two-crust 9" pie. (Not 1 ¼ c. flour, and not two 9 inch pies)

p. 126 Chicken Curry: ingredients call for 2 ¼ c. water. Directions should call for first adding tomato paste and 2 c. water; then add spices and remaining ¼ c. water. (Not 14 cup water)

p. 127 Mango Chicken: ingredients for the sauce should call for 1 to 1 ½ tsp. ketchup. (Not 1 to 1 ½ c. ketchup)

p. 147 Old Fashioned Potato Salad: ingredients should call for 1 pint jar sweet pickles, not 2 jars.