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 \( \frac{3}{4} \) 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 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.