

# MLS Guild Cookbook Corrections

Michigan Lutheran Seminary

1. MLS phone: 989-793-1041
2. Shipping and handling in the back of the book-(ORDER page) is \$**3.00** per book.
3. Be SURE to TURN the page, sometimes the recipe is continued on the next page & doesn't say continued.
4. Page 2: Nancy Beach's Texas Caviar - 1c. of oil & no vinegar. (This is printed in the book but may not be correct; still waiting for confirmation.)
5. Page 40: Pretzel Salad – Directions.
  1. Preheat oven to 375 degrees F (190 degrees C).
  2. In a medium bowl combine crushed pretzels, 3 tablespoons sugar and melted butter. Mix well and press into a 9x13 inch pan.
  3. Bake in preheated oven for 10 minutes. Cool.
  4. To make the filling, combine in a medium bowl the cream cheese and confectioner's (powdered) sugar; beat until smooth. Stir in whipped topping; spread mixture on crust and refrigerate.
  5. Meanwhile, combine gelatin mix and boiling water; add strawberries and cold water. Stir until berries are defrosted. Let gelatin mixture thicken slightly, and then pour over the crust and filling layers. Refrigerate for 4 hours.
6. Page 69: Creole Baked Cauliflower - should be 5-6 "cups" cauliflower
7. Page 84: BBQ Beef - bake 3 hours, NOT 30 Hours.
8. Page 123: Broccoli Chicken- should be 1-2 Tablespoons of curry powder
9. Page 124: Janet Roekle recipe - Bake 350 for 45 minutes to 1 hour
10. Page 131: Gayle Wooster recipe - 3 TBL. butter, NOT 33 TBL
11. Page 221: Chocolate Eclair Dessert-(3 lines missing in this recipe). After using half of the pudding mixture on top of crackers, you are to line pudding with another layer of club crackers. Add remaining pudding mixture on top of crackers, then add another layer of club crackers. Finally heat up icing and pour over crackers gently. Chill overnight.
12. Page 256: 8-10 oz. unsweetened chocolate. 7 oz. sweetened condensed milk. (There had been "no" separation of these 2 ingredients)