

CONDIMENTS

Yatsumi Zuke #1, page 1; incorrect ingredient, 1 med head mustard cabbage; **correct ingredient, 1 med head mustard green**

Quick Takuan, page 5; incorrect amount, 3 tsp salt; **correct amount, 3 Tbsp salt**

Nappa Tsukemono – Ziploc, page 7; incorrect amount, 2 tsp salt; **correct amount, 2 Tbsp salt**

Holiday Cranberries, page 18; **missing ingredient, 2 C sugar**

Kumquat Marmalade, page 18; **missing ingredient, baking soda**; instruction addition, “Place in big pot. **Add water and sugar to pot immediately after placing fruit into pot** and stir for...”

APPETIZERS / SNACKS

Cereal Senbei, page 22; wrong temperature, 325²; **correct temperature, 325°**

Adeline’s Salsa, page 24; 1 (4 oz) can Ortega jalapeños and 1 (4 oz) can Ortega green chiles **may be substituted with 1 (8 oz) can Ortega green chiles**

SALADS / SOUPS

Chinois-style Chicken Salad, page 32; **1/4 C rice vinegar, seasoned**, listed below iceberg lettuce is **misplaced** and should be included with **dressing ingredients**

VEGETABLES

Feast’s Spicy Tofu, page 65; correct title “**Feast from the East” Spicy Tofu**

MAIN DISHES

Ginger Pork Sauté, page 76; **missing ingredient, 2 Tbsp sugar**

Braised Pork and Daikon, page 78; wrong ingredient, 1/4 C olive oil, **correct ingredient, 1/4 C canola or vegetable oil**

One-Pot Spareribs, page 80; instruction clarification, replace **liquid** ingredients with **remaining** ingredients

Derek’s Favorite Chicken, page 84; **ingredient correction**, 1 oz white **wine** or brandy (optional)

Salmon Teriyaki, page 91; **3 oz daikon, grated**; **move to end of ingredients**; **serve with fish as condiment**

Chilaquiles, page 96; **delete from ingredients, water or chicken broth**; instructions, 1st paragraph, **delete “like puree”**; instruction should read: “**Cook about 10 minutes until well-blended. Add salt...**”

Easy Chicken Sauté, page 103; **ingredient addition, 1/2 C water** after onion; **instruction addition**, “...hot oil, cook **lightly floured** chicken until lightly...”

Mama Yamami’s Lasagna, page 114; wrong ingredient amount, 2 eggs; **correct ingredient amount, 4 eggs**

DESSERTS

Jello Azuki Yokan, page 135; **missing instructions**: (add to end of the last paragraph) “...remaining azuki and Jello. **Rinse a 9 x 13” pan with water before pouring in the Jello and azuki mixture. Refrigerate.**”

Sweet Potato Mochi, page 141; wrong amount, 1 tsp kurogoma; **correct amount, 1 Tbsp kurogoma**; missing pan size, **9 x 13”**

Custard Mochi, page 141; replace current instructions with following correct instructions: “**In a large bowl, beat eggs. Add milk and stir to combine. Add sugar and vanilla and stir until dissolved. Fold in mochiko stir until dissolved. Melt butter in microwave and slowly pour into bowl while mixing until distributed. Pour entire mixture into greased pan and sprinkle white goma on top as desired. Bake at 375° for 40 minutes, then turn down to 350° for 25 minutes. Remove from oven and cool.**”

Mom’s Blueberry Tea Cakes, page 146; **missing ingredient, 4 tsp baking powder**

Lemon Bars, page 172; wrong amount, makes 36 dozen; **correct amount, makes 3 dozen**