

Substitutions

1 Tbsp. Cornstarch = 2 Tbsp. all purpose flour(for thickening)

1 Cup Homo. Milk = 1 Cup Skim Milk + 2 Tbsp. Butter

1 tsp. Baking Powder = 1/2 tsp. Cream of Tartar + 1/4 tsp. Baking Soda

1/2 Cup Butter or Margarine = 7 Tbsp. Vegetable Shortening

1 Clove Fresh Garlic = 1 tsp Garlic Salt or 1/8 tsp. Garlic Powder

1 Tbsp. Fresh Chopped Chives = 1 tsp. Freeze-Dried Chives

1 Cup Dairy Sour Cream = 1 Tbsp. Lemon juice + evaporated milk to make 1 Cup

1 tsp. mixed Italian Herbs= 1/2 tsp. Leaf Basil+1/4 tsp.Leaf Oregano+1/4 tsp.Thyme

Juice of 1 Orange = 1/4 Cup Orange Juice

1 Whole Egg = 2 Egg Yolks + 1 Tbsp. Water

1 Oz. Unsweetened Chocolate = 3 Tbsp. Cocoa Powder + 1 Tbsp. Butter or Margarine

2 tsp. minced onion = 1 tsp. onion powder

1 tsp. dry leaf Herb = 1 Tbsp. chopped fresh Herb

1 tsp. pumpkin spice= 1/2 tsp. grnd.cinnamon+1/4 tsp. grnd.ginger+1/4 tsp.nutmeg

1/4 cup Teriyaki Sauce = 3 Tbsp. Soy Sauce + 1 Tbsp. Sherry