

The Novak's Legacy - Updates

Despite hours spent adjusting restaurant portions for your home kitchen and extensive proofreading, we've found a few revisions needed in the following recipes.

We are so grateful for your support,

Karen & Matilda Novak

Ingredient Correction:

Novak's Famous Red Cabbage

- 2 ½ lb Red Cabbage, Shredded
- 1 Small Chopped Onion
- 1 Cup White Wine Vinegar
- 1 Cup Brown Sugar
- 2 Tbsp. Kosher Salt
- ½ tsp. Black Pepper
- 1 tsp. Ground Cloves
- 1 Cup Hot Water
- 1 Bay Leaf

Ingredient Correction:

Multigrain Bread

Missing ingredient - add to dry ingredient list:

1 Tbsp. Salt

Incorrect amount - yeast measurement should be:

2 ½ Heaping Tbsp. Yeast

Instruction - Warm Water

Up to 1/2 Cup, (if needed) to create a smooth dough

Text Format Correction:

Makos Torta Poppyseed Torte

For the Filling

- 8 oz. Cream Cheese, room temperature
- 1 ¾ Cups Milk
- 1 Cup Instant Lemon Pudding Mix
- Vanilla Buttercream Frosting

Correct Recipe:

Vanilla Buttercream

- 1 lb Butter (softened)
- 6 Cups Powdered Sugar
- 1 Egg
- 1 Tbsp. rum

Whip softened butter until creamy.

Slowly beat in powdered sugar, until fluffy.

Add egg and rum, beating until smooth, light and creamy.

Cooking Correction

Biscuits (American Style)

Bake in 425 degree oven for 15 minutes. Turn pan and bake 5 minutes more, until golden brown on top.