

Miscellaneous Substitutions

Elizabeth C. Shephard

Broth, beef or chicken, canned broth	1 cup	1 bouillon cube dissolved in 1 cup boiling water, or 1 teaspoon powdered broth base dissolved in 1 cup boiling water
Powdered broth base	1 teaspoon	1 bouillon cube dissolved in 1 cup boiling water, or 1 cup canned or homemade broth
Chili Sauce	1 cup	1 cup tomato sauce plus, ¼ cup brown sugar, 2 tablespoons vinegar, ¼ teaspoon cinnamon, dash of ground cloves plus dash of ground allspice ½ cup sugar and 2 tablespoons vinegar (for use in cooking)
Gelatin, flavored	3-ounce package	1 tablespoon unflavored gelatin plus 2 cups fruit juice
Honey	1 cup	1 ¼ cups sugar plus ¼ cup water
Ketchup	1 cup	1 cup tomato sauce, ½ cup sugar, plus 2 tablespoons vinegar (for cooking)
Macaroni, uncooked	2 cups (4 cups cooked)	8 ounces spaghetti, uncooked, or 4 cups fine egg noodles, uncooked
Mayonnaise, for salads and dressing	1 cup	½ cup plain yogurt plus ½ cup mayonnaise, or 1 cup sour cream, or 1 cup cottage cheese pureed in a blender
Rice (3 cups cooked)	1 cup	1 cup uncooked converted , or 1 cup uncooked brown rice, or

Rice (3 cups cooked) cont.	1 cup	1 cup uncooked wild rice, or 2 cups precooked that is prepared according to manufacturer's directions
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Vinegar, balsamic	½ cup	½ cup red wine vinegar (some flavor difference)
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