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Corotherm glazing sheet

This recipe is part of the recipe for Boston Cream Pie Ingredients 2/3 cup powdered sugar 1 tablespoon cocoa powder 1 tablespoon of water 1/2 teaspoon vanilla Preparation Sift together powdered sugar and cocoa in medium bowl. Add water and vanilla; mix well. Add more water, 1 teaspoon at a time, until the desired spread consistency. Cook's Tip For a less rich dessert, try a powdered sugar powder instead of chocolate glaze. Check out more recipes for Frosting & Ice Disclosure This recipe is part of the Recipe for Canned Canned Meat Ingredients 2 tablespoons Frozen Orange Juice Concentrate, thawed 3 tablespoons honey 2 teaspoons prepared mustard preparation Combine concentrate of orange juice, honey and mustard in small bowl. Check out more recipes for Salty Sauces Advertisement This recipe is part of the recipe for Cinnamon Flats Yield Makes about 3/4 cup Ingredients 1-1/2 cups powdered sugar 2 to 3 tablespoons fat-free milk (skimmed) 1 teaspoon vanilla Preparation Combine powder, 2 tablespoons milk and vanilla in small bowl. If the enamel is too thick, add 1 spoonful of milk remaining. Check out more recipes for Frosting & Icing Advertisement We can earn commission with links on this page, but we only recommend products that we return. Why trust us? Advertising - Continue Reading Below Cal/Serv: 350 Yields: 6 Total Time: 1 hour 15 minutes c. apricot or peach preserves 1/4 c. balsamic vinegar 2 tablespoons. grated orange peel 1 teaspoon salt 3/4 tsp. Coarsely ground black pepper 2 large onions 1 chicken fryer 2 legs of medium chicken white broccoli orange slices and strips of orange peel This module of purchasing ingredients is created and maintained by third parties, and imported to this page. You may be able to find more information about this and similar content on your website. Preheat the oven to 400 degrees F. In small bowl, mix the preserves of apricot, balsamic vinegar, orange peel, salt and pepper. Cut each onion into 4 wedges. Arrange chicken pieces and onion wedges on 17 by 11 1/2 baking dish. Apricot spoon preserves mixture over chicken and onion. Roast for 45 to 50 minutes, sautéing occasionally with pot juices, until the onions are tender and the juices are clean when the chicken is pierced with a knife. To serve, place chicken and onion in a large, hot dish with steamed broccoli. Garnish with orange slices and orange peel strips. Skimmed fat juices on baking sheet. Serve pot juices with chicken. (Remove the skin from the chicken before eating if you like.) This content is created and maintained by third parties and imported into this page to help users provide their email addresses. You may be able to find more information about this and content in piano.io Advertisement - Continue reading below Here is how to re-glaze these old and broken window panels. First, remove the old glass compound with a propane torch and a dough knife. Carefully remove the old glass and clean the groove with a soft wire brush. Apply a thin piece of rear glass. Replace glass glass Gently place pressure points every eight inches to hold the panel in Apply a generous pearl of fresh glass compound and smooth it with your dough knife. For more information about windows, consider:Replacing Windows 101 How to: Replace Storm Windows by Fixing Old Two Hung Windows (VIDEO) (VIDEO)