

Cookbook Corrections

1. **Kelsey's Bars – pg. 51.** Add 1 cup butter to the ingredients
2. **Cookies and Cream Cupcakes – pg. 138.** Add to directions: Line two cupcake pans with paper liners. Place an Oreo half with the cream side up in each paper liner.
3. **Grandma's Spaghetti and Meatballs – pg. 198.** The 1 cup Italian bread crumbs is not supposed to be in the sauce ingredients.
4. **Chicken Casserole – pg. 205.** Add 2 cups chicken broth to the ingredients. After “Mix together” add 2 cups chicken broth.
5. **Chicken Potato Bake – pg. 206.** Add 1/2-3/4 cup of Zesty Italian dressing to the ingredients.
6. **White Cheese Chicken Lasagna – pg. 211.** Correct the directions - Spread 1/3 of the sauce mixture in the bottom of a 9x13 inch baking dish. Layer with 1/3 of the noodles, the ricotta, and the chicken. Arrange 1/3 of the noodles over the chicken, and layer with 1/3 of the sauce mixture, spinach, and the remaining 2 cups mozzarella cheese and 1/2 cup Parmesan cheese. Arrange remaining noodles over cheese, and spread remaining sauce evenly over noodles. Sprinkle parsley and 1/4 cup Parmesan cheese. Bake 35-40 minutes in the preheated oven.
7. **Cheesy Ham and Hashbrown Casserole – pg. 215.** Add 16 oz sour cream to the ingredients
8. **Fluffy Oreo salad – pg. 279.** First sentence of directions should read: “Cream the sugar, butter and cream cheese.”
9. **Olive Garden Copycat Salad – pg. 290** by Rachel Kooima. Please add to the ingredients: 4 T. fresh parmesan, 1 tsp. minced garlic, 1/2 tsp. Italian seasoning, 1/2 tsp. dried parsley, 1 T. lemon juice, 1/4 tsp. salt
10. **Easy Twice Baked Potato Casserole – pg. 307.** Only use 2 cups cheddar cheese. (It is listed twice.)
11. **Zucchini Relish – pg. 355 -** Add 5 T. canning salt to the first 4 ingredients that need to soak overnight. It yields approximately 8 pints.
12. **Pastor Griess' Bowtie Festival –** this is a main dish, not a pasta salad as listed in the cookbook.