

## COOKIN' FOR A CURE

### Cookbook Corrections Sheet

- Pg. 9           Marinated Mushrooms – change to read **“dried”** thyme
- Pg. 17          Banana Orange Salad –add to ingredient list  
**2 (11-oz.) cans Mandarin oranges (drained)**
- Pg. 25          Fish Chowder – change to read frozen cod **“or”** other fillets  
Change to read **2 soup** cans milk
- Pg. 27          Harvest Pumpkin and Zucchini Soup  
Change to read 3 cups zucchini **“cubed”**
- Pg. 31          Potato Salad with Tarragon Vinaigrette  
Change to read **“wine”** vinegar
- Pg. 37          Tabbouleh – add **Yield: 10 servings**
- Pg. 49          Ratatouille – change to read **“dried”** basil  
Change to read **“broil until cheese melts”**
- Pg. 54          Beef Burgundy – should read **2 lbs. stewing beef**
- Pg. 57          Broccoli & Bacon Quiche – should read: Layer broccoli, bacon,  
onion and **cheese** (not eggs)
- Pg. 59          Chicken and Dumplings – should read baking **powder** (not soda)  
(also change to **baking powder** in first line)
- Pg. 68          Escarole Soup with Meatballs – change title **Italian Wedding Soup**
- Pg. 75          Light Salmon Loaf Dill – put \* **after** “fresh dill”  
Should read **1 can salmon** (not cup). **Yield: 4 servings**
- Pg. 82          Picanti Biscuit Bake – add to ingredient list:  
**1 can (2-1/4 oz.) sliced ripe olives (drained)**
- Pg. 90          Vegetable Lasagna – change to read **“dried”** oregano
- Pg. 113         Berry Bread Pudding – change to read strawberries, **“chopped”**
- Pg. 113         Berry Cobbler – add to ingredient list: **¾ c. flour**