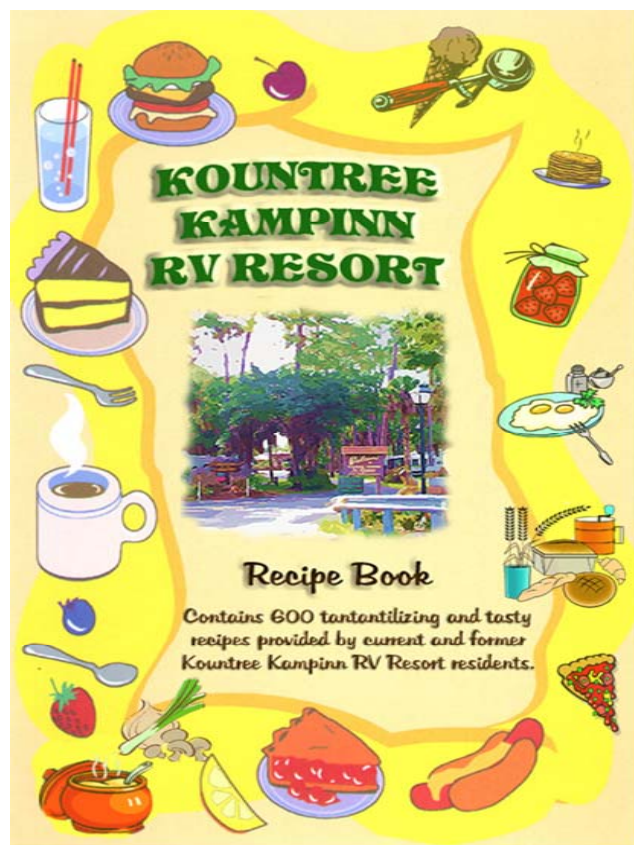


KK COOKBOOK ADDENDUM



The following is a list of corrections to recipes in our new 2006 Kountree Kampinn cookbook reported to date. Please make the appropriate notation in your copy. In addition to the corrections below, note that the index page references on page 335 for “SOUPS SALADS & SAUCES” is off by one page, i.e., page 49 should be 50, 47 should be 48, etc.,

When we combined the two previous Kountree Kampinn cookbook editions, we inadvertently left a very popular recipe by Mille (Jerry) Vogt. Millie’s recipe for Sweet Potato Casserole has long been a favorite over the years and asked for repeatedly. Millie would more often than not bring this favorite dish to our weekly Pot Luck suppers.

Below is Millie Vogt’s recipe.

SWEET POTATO CASSEROLE

- 3 c. mashed sweet potatoes –**
(I use a big can and drain off most of the liquid).
- | | |
|----------------------------|------------------------|
| 1 c. white sugar | 1 tsp. vanilla |
| 2 eggs | 1/2 Tsp. nutmeg |
| 1/2 stick margarine | 1 Tsp. cinnamon |
| 1/4 c. milk | |
- Topping**
- | | |
|-------------------------|--------------------------|
| 1 c. brown sugar | 1/2 c. flour |
| 1/2 c. margarine | 1 c. chopped nuts |

Peel and mash sweet potatoes. Add sugar, eggs, milk, 1/2 stick margarine, vanilla, nutmeg, & cinnamon. Place in appropriate baking dish. Mix topping ingredients and cover sweet potato mixture. Bake at 350 degrees for 60 minutes or microwave until set. Enjoy. Enjoy. Enjoy. Enjoy.

Page 30 Erna's Pickled Beets Erna Murray
**Add to instructions right after "layer of onions,"
"mix 1/8 cup of reserved beet juice with 1/8 cup of
vinegar then,"**

Page 37 Broccoli Slaw Judy Lain
Add 1 cup of sugar to the Dressing ingredients.

Page 55 Jell-o Pretzel Salad Thelma Dobson
**In Topping ingredients, place "2 (10 oz.) pkg." in
front of "frozen strawberries"**

Page 65 Marinade for Beef Jane O'Kane
**In ingredients, place 1 Tbsp. Lemon" in front of
"juice"**

Page 80 Lobster Salad Bob Berg
**Change ingredients from "1 c. thin-sliced celery
to, "1/2 c. thin-sliced celery."**

Page 83 Baked Potato Soup Donna Shay
**Change ingredients from, "1/4 cup butter..."
to, "1/2 cup butter...", and change, "1/3 cup all-
purpose flour", to "1/2 cup all-purpose flour."**

Page 111 Poor Man's Steak Bonnie Davis
**Change ingredients from, "1 Tsp. pepper" to 1/4
Tsp. pepper.**

Page 135 Crepes Dora Conley
**Change instructions from" Add eggs, mini and
melted butter" to, "Add eggs, milk and melted
butter".**

Page 151 Chicken Breasts Stuffed KK Kitchen
**Add to ingredients,
2 Tsp. Chopped fresh Chives or
1 Tbsp. Chopped Scallion.
1 Tsp. or 1/2 Tsp. fresh Rosemary leaves.
1 Tsp. fresh or 1/2 Tsp. dried Tarragon.
1/4 Tsp. Fresh ground pepper.
2 Tbsp. olive oil.
1 c. dry white wine.**

Page 163 Beef Roulades Sandra Hall
**Change ingredients from, "4 Tbsp. butter" to, "2
Tbsp. butter."**

Page 167 Broccoli Rice Casserole Sandra Hall
Add to ingredients, "1/2 cup onions."

Page 169 Inside out Brussels Sprouts Estelle Mathias
**Change ingredients from, "30 oz. tomato sauce"
to, "2 15 oz. cans of tomato sauce."**

Page 190 Raisin Pie Sandra J. Hall
**Add to beginning of instructions, "Add 1st six
ingredients and cook over low heat"**

Page 200 Easy Irish Soda Bread Sandra Hall
Change Baking Soda from, "1/2 Tsp." to "1 Tsp."

Page 204 Cinnamon Rolls Sandra Hall
**Change ingredients from, "1-2 Nuts, Chopped" to
"1-2 cups of nuts, chopped"**

Page 206 Refrigerator Horns Marge Conley
**Change ingredients from, “1/2 c. sour cream” to,
“1 c. sour cream.”**

Page 218 Ozark Pie Phyl Purvis
Add to ingredients, 2 eggs.

Page 219 Praline Crème Pie Nadine Crecelius
**Add 2 Tbsp. amount to Softened Butter entry.
Remove extra 2 Tbsp. reference.**

Page 240 Junes Carrot Cake June Lunderville
**Change ingredients from, “1 tsp. cinnamon” to, “2
tsp. cinnamon.”**

Page 243 Sandy’s Apple Dumplings Sandra Hall
**Change ingredients in “Apples” section from, 1/4
Tsp. cinnamon” to, “1 Tsp cinnamon.”**

Page 249 Sour Cream Coffee Cake Alice Hayward
**Change Filling ingredients from, “1/2 finely
chopped nuts” to, “1/2 cup finely chopped nuts”.**

Page 259 Peanut Butter Pie Alice Hayward
**Change ingredients from, “1/2 ground peanuts”,
to, “1/2 cup ground peanuts”.**

Page 263 No Bake Cookies Mary E. (Betty) Dobson
**Change ingredients quantity from, “1/2 c. sugar”
to, “2 cups sugar”.**

Page 267 Bread Pudding Bob Berg
**Add 5 eggs to list of ingredients.
1 Tbsp. vanilla**

Page 273 Perfect Pound Cake Greta McAdams
**Change ingredients from, “1/2 almond flavoring”
to, 1/2 Tsp. almond flavoring”.**

Page 296 Pumpkin Cheesecake Jean Ream
**Change ingredients from, “1 can pumpkin” to,
“1 c. pumpkin” and change quantity of eggs from,
“5 eggs” to, “4 eggs.”**

Page 300 Pina Colada Pie KK Kitchen
**Change ingredients, from, “1 1/2 sour cream”
to, “1 1/2 cups sour cream”**

Page 307 Coconut Cranberry Bars KK Kitchen
**Change instruction cooking time from, “55-20
minutes” to 15-20 minutes”**

Page 310 Pineapple-Key lime Cake Bob Berg
Add 1 8 oz. can of undrained pineapple.

Page 314 W/Chocolate B/Pudding KK Kitchen
**Change instruction from, “..bake 3-5 mins. at 150
degrees” to, “bake 3-5 mins. at 450 degrees.”**

Page 320 Perogies Yolanda Barraco
Change instruction step from, “Put dough in square and fold” to “Put potato in square and fold.”

Page 328 Pastry Cream KK Culinary Director
Add to ingredients, “1/2 c. sugar” and “1 Tbsp. unsalted butter.”

Page 330 Pumpkin Brulee KK Culinary Director
Add to ingredients, 1 Tsp. Pumpkin Pie Spice.

Page 332 Coconut Crème Brulee KK Kitchen
Add to the end of instruction Step 5, “Spread 1/2 Tsp. of newly ground sugar over top of each custard.”