

## RECIPE CORRECTIONS

Spaghetti Bolognese - page 79

- ◆ 1 1/2 pound ground beef instead of 1/2 pound
- ◆ Can also use 2 can (16 oz) of whole tomatoes
- ◆ 1/2 cup heavy cream instead of 1/3 cup

Shortbread Cookies - page 107

- ◆ 1 1/2 cups of butter instead of 1/2 cup butter

Beef Farro Soup - page 121

- ◆ Add 2 cups of Beef Broth to the recipe
- ◆ Add it to Step 4 in the recipe

Sun-Dried Tomato and Goad Cheese Frittata - page 187

- ◆ The word "sauce" should be "saute" in step 3.

Christmas Rice - page 217

- ◆ The word "sauce" should be "saute"

Charlotte's Pecan Pie - page 218

- ◆ Bake time is 1 hour and 15 minutes

Banoffi Pie - page - page 249

- ◆ Prep Time is 3 hours

Cherry Almond Tart - page 253

- ◆ 8 tablespoons of butter should be halved. 4 tablespoons in the pastry and four tablespoons in the filling.
- ◆ Add 4 tablespoons butter to Step 1 of the pastry.