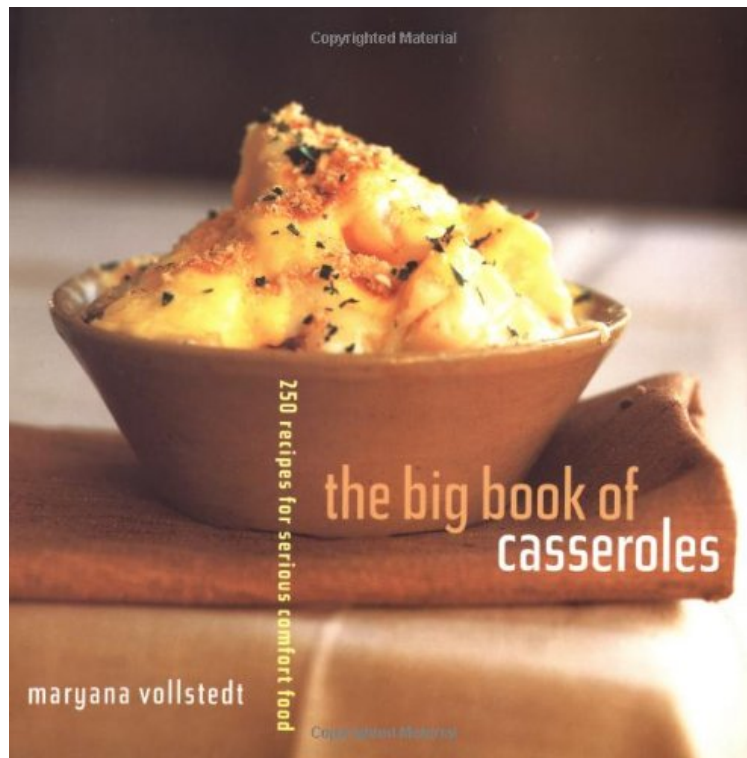


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The Big Book of Casseroles: 250 Recipes for Serious Comfort Food

Maryana Vollstedt

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Maryana Vollstedt : The Big Book of Casseroles: 250 Recipes for Serious Comfort Food before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Big Book of Casseroles: 250 Recipes for Serious Comfort Food:

5 of 5 people found the following review helpful. Solid, simple, affordable recipes By KatyBI have a tendency to be drawn to fancy recipes with fancy ingredients. But this summer, I deliberately sought to tone it down and cook simple, affordable, tasty dishes for dinner - mostly because I knew I would be cooking more days a week than usual. This book was perfect for this - I have probably made 20-25 of the recipes in here, and I can think of only one disappointing recipe in the whole lot. Even now, this book is my go-to when I want to just whip something up quickly but get a hearty dinner out of it. 2 of 2 people found the following review helpful. I have entertained friends with the menus and they also have loved them. Best Casserole book I have had By Susan J. Harris fabulous book. Everything I have tried is delicious. I have entertained friends with the menus and they also have loved them. Best Casserole book I have had. 3 of 3 people found the following review helpful. A cookbook for husbands By Moccasin It might sound like I'm being sexist here, but I got this book for my husband, who is always asking me, how do you cook a casserole? How much of this, how much of that--because he is the precise one in our family. Me, I just eye ball it and go from there. Of course, his recipes always turn out dependably precise, where mine are different each time, but really that doesn't bother me at all. Not having cooked from the book, I can say truthfully that I like it because he no longer asks me for help putting together a meal. Right now, he is away, the book is on his Kindle, and he is able to prepare his own meals. It is really

great using the Kindle to store cookbooks, since I can also access the books via my ASUS Android tablet, the Windows 7 computer, or even my Android smartphone. Also, my regular cookbooks are in storage until we finish a kitchen remodel. Who would have thought that e-books would be so pervasive in our lives when we first had them available? This book at \$2.99 was on my Kindle Daily Deals, and I snapped it up in a heartbeat, the answer to a prayer. And I'm sure it works nicely for my husband as well.

Bubbling cheese, golden bread crumbs, tender vegetables, and succulent meats - what's not to like about casseroles? Comfort food just doesn't get any cozier, or more convenient. Now, thanks to Maryana Vollstedt, busy cooks don't have to call up Mom in order to make delicious one-dish meals for family and friends. The Big Book of Casseroles boasts over 250 recipes (including low-fat and vegetarian dishes), plus handy planning, freezing, and storage tips. For hot-from-the-oven dinners equally at home in the dining room or on the kitchen table, cooks need look no further than The Big Book of Casseroles, because serious comfort food never goes out of style.

.com You will find no canned soups in Maryana Vollstedt's The Big Book of Casseroles. You will find 250 ways to simplify your weekly meal planning. The properly deployed casserole is economical of both time and money. Anyone living on a family budget--with a family--but eating according to a take-out lifestyle is going to love this book. Jambalaya is a casserole. So is Coq au Vin. So is classic Hungarian Goulash. But let us not forget Turkey Tetrazzine. Or maybe we should forget. Maybe it's the Turkey Tetrazzines of the world made with leftover dried-out Thanksgiving turkey coming at us after the days of turkey soups and turkey sandwiches and turkey salads that have given the word casserole the kind of odor we look for behind the refrigerator. While Vollstedt's version of Turkey Tetrazzine doesn't ask for a can of cream of mushroom soup, and while it is made from fresh ingredients, the result is still going to be the same. And that's one of the problems with The Big Book of Casseroles. It's so big, the demands of coming in with 250 recipes are so great, that classics of the genre that would be better off left to foggy memory are rejuvenated for another generation of unfortunate diners. The other problem is how the definition of casserole gets stretched by the author. Any substance covered with another and baked in an oven appears to be a casserole. When is baked fish a casserole and when is it simply baked fish? Such are the questions raised by Vollstedt's choices. The book covers a lot of ground. Chapters include those on "Basics" (as in white sauce), "Seafood Casseroles," "Poultry Casseroles," "Meat Casseroles," "Vegetable Casseroles," "Baked Pastas," "Grain and Legume Casseroles," "Gratins," and "Low-Fat Casseroles." There are no dessert casseroles. Vollstedt shows you where the casserole has been, and where it is. Use The Big Book of Casseroles as a launching pad for your own creative endeavors. --Schuyler Ingle From Publishers Weekly Vollstedt's (What's for Dinner?) reliable collection of robust food encompasses many ethnicities (Seafood Lasagna, Baked Tandoori Chicken on Lentils, Spicy Beef Enchilada Casserole). Recipes are clearly written and carefully worded, and chapters are divided easily by ingredients (seafood, poultry, etc.). Many dishes rely heavily on cheese and other dairy products (California Casserole uses 2 cups of sour cream and 4 cups of Monterey Jack; Italian Potato Casserole incorporates 2 cups of mozzarella and 1/3 cup grated Parmesan), but Vollstedt compensates with a chapter on low-fat casseroles that includes Spinach, Parmesan Cheese, and Rotini with Pine Nuts, Brown Rice and Broccoli, and Greek Meatballs in Tomato-Yogurt-Mint Sauce made with ground lamb. Vollstedt stretches the definition of casserole to incorporate Tangy Baked Shrimp, Turkey Loaf and Baked Sweet Potatoes (the latter two are cooked separately but served together) and a whole chapter of gratin recipes. An introduction with instructions for making the basic components, freezing casseroles at different stages and reducing fat and calories rounds out this solid effort. Copyright 1999 Reed Business Information, Inc. About the Author Maryana Vollstedt is the author of several cookbooks, including the popular self-published What's for Dinner? series and Pacific Fresh. She lives in Eugene, Oregon.