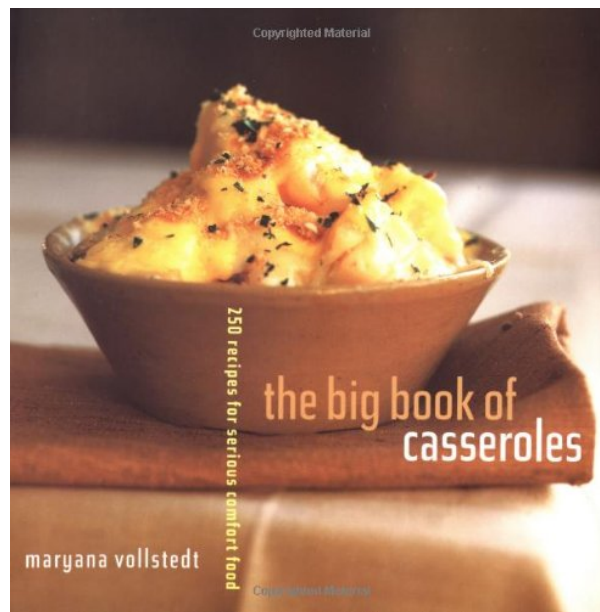
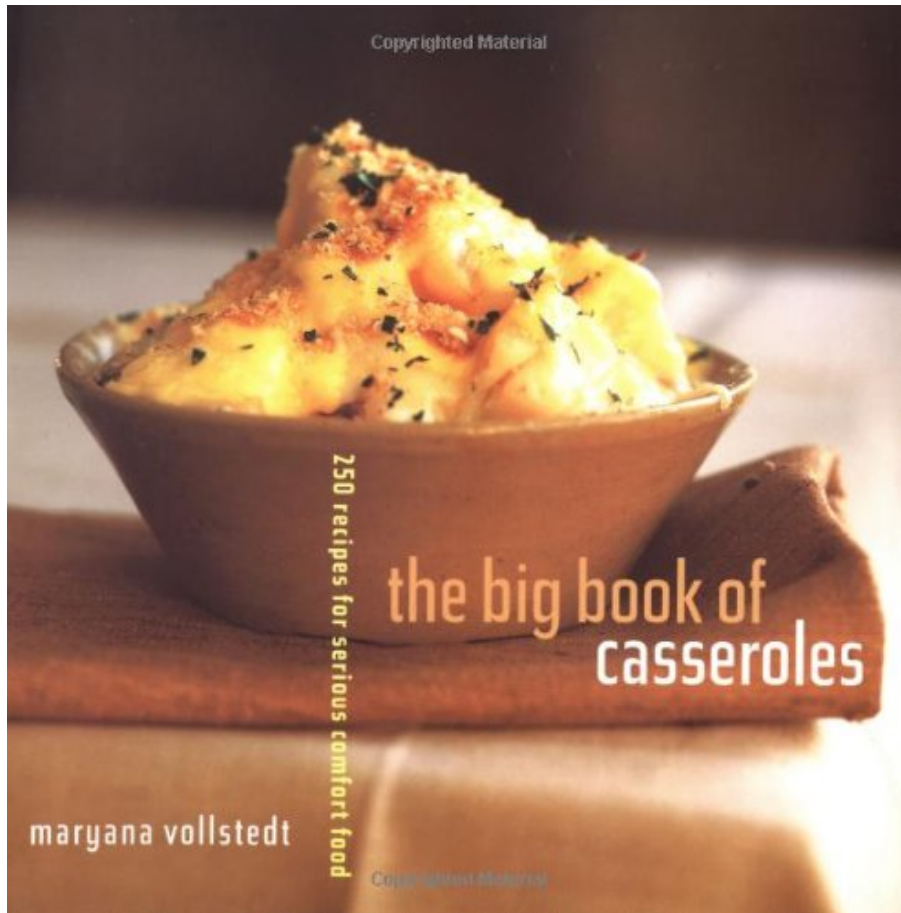


# **THE BIG BOOK OF CASSEROLES: 250 RECIPES FOR SERIOUS COMFORT FOOD BY MARYANA VOLLSTEDT**



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As one of guide compilations to recommend, this *The Big Book Of Casseroles: 250 Recipes For Serious Comfort Food By Maryana Vollstedt* has some strong reasons for you to check out. This book is extremely suitable with exactly what you need currently. Besides, you will certainly additionally like this publication *The Big Book Of Casseroles: 250 Recipes For Serious Comfort Food By Maryana Vollstedt* to read because this is among your referred publications to review. When going to get something brand-new based on encounter, home entertainment, and also other lesson, you can use this book *The Big Book Of Casseroles: 250 Recipes For Serious Comfort Food By Maryana Vollstedt* as the bridge. Beginning to have reading routine can be undertaken from different means as well as from variant sorts of books

## Amazon.com Review

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.

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#### About the Author

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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.

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- Published on: 1999-10-01
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- Binding: Paperback
- 352 pages

## Features

- Used Book in Good Condition

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About the Author

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Most helpful customer reviews

89 of 94 people found the following review helpful.

simply delicious

By Christa Martin

I love this cookbook. The recipes are very easy to make with ingredients most of us have in the pantry. The only tools you need are a knife and casserole dish or dutch oven. While the book features comfort food for home or a friendly potluck, many of the recipes are fancy enough for special company. Very east to read -- each recipe gets its own page. One warning, though -- a number of the recipes feature cheese/sour cream, so it isn't exactly a low-calorie cookbook. For a recent potluck, I used the reduced fat cheese and sour cream, and no one who ate it could tell the difference.

40 of 40 people found the following review helpful.

Great Cookbook

By A Customer

I was interested in casseroles because I wanted recipes for dishes I can make ahead and freeze. This book exceeded my expectations. It has all the old favorites like tuna noodle and new ones like Osso Bucco. It even has a section on lower fat casseroles and a section on making recipes healthier. Every recipe I've tried has been a winner and have received lots of compliments. Some of the recipes are one dish suppers like Salmon and Peas, very tasty and easy to prepare. What it lacks in photos it makes up for in creativity.

20 of 21 people found the following review helpful.

Awesome!

By A Customer

The recipes in this cookbook are fabulous! I bought this book a few weeks ago and so far have made the:

Basic Chicken and Dumplings, Spicy Beef Enchilada casserole, Super Stroganoff, Classic Hungarian Goulash, Pork Chops in Mustard Sauce, Lamb-Vegetable casserole, Rotini & fresh basil with pinenuts & cheese casserole. Everything blended well and was easy to make. I prepared a lot of these dishes in the morning then baked them at night. I highly recommend this book. So tasty!

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