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# The Casserole Queens Cookbook: Put Some Lovin' In Your Oven With 100 Easy One-Dish Recipes



## Synopsis

Put a new spin on homestyle favorites with this New York Times Bestseller that shows you how to make easy, fresh meals from scratch in your own kitchen. Crystal Cook and Sandy Pollock make a mean Chicken Pot Pie, elevating the classic recipe with white wine and fresh tarragon. Their recipe won them such a following in Texas that Bobby Flay took notice and challenged them to a Throwdown. It turns out that the Casserole Queens, as the duo is known, are much more than one-hit wonders of the one-dish dinner. They have built an entire business around revamping the ultimate quick-fix dinner for modern tastes. In *The Casserole Queens Cookbook*, they share their fresh, updated, from-scratch recipes for traditional dishes. Tuna Noodle is brought up a notch with a homemade cream sauce and a kick of cayenne pepper; Halibut Enchiladas with Salsa Verde are surprisingly light and vibrant; Mandarin Meatloaf has a sweet orange flavor that recharges a beloved weeknight staple. There are home-style desserts, like Gooey Apple Butter Cake, and great brunch dishes, such as Frenchy Toast Casserole. The Queens have thought of everything, providing advice on scaling and freezing casseroles so that anyone can stock the freezer with go-to dinners. With 16 pages of color photographs, plenty of expert tips, and lots of style, *The Casserole Queens Cookbook* is the home cook's handbook for making tasty meals any night of the week.

## Book Information

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## Customer Reviews

I just got this book as a gift and I am very grateful. I love a cookbook that you can sit down and read and relate to, rather than one you only use to look up recipes. The writing in this one is great: warm,

funny, accessible, and helpful. And the recipes I have tried so far are fun to make and delicious to eat. With all due respect, I think the reviewers who express horror at the ingredients are overreacting. I am a healthy person who is conscious of and concerned with nutritional value and freshness, but these recipes do not frighten me. They are not the healthiest meals I'll make all week, but they do have some nutritional value and they are also about fun, good taste, and togetherness, which I believe add even more value. All things in balance and moderation. Would I make these casseroles every day? No. Would I make them for special occasions? Absolutely! In fact, I just did. For my husband's birthday, I was stumped. But, as I was reading through the Casserole Queens Cookbook, I got the idea (from the practical tips at the beginning) to get him a Dutch oven and to cook the Beef Burgundy (page 68) in it for his special dinner. That recipe suggests making the Perfect Rice Every Time (page 195) and the Rockin' Tomatoes Rockefeller (page 139) as accompaniments, so I made those, too. We had a wonderful, flavorful dinner full of vegetables and the house smelled divine. Even our 5 year old asked, "What is that AMAZING smell?" It was a lovely family celebration we won't soon forget. Thank you, Casserole Queens!

This casserole cookbook provides some good information regarding this type of dish. Crystal Cook and Sandy Pollock - the casserole queens included about 100 recipes. The book contains some family classics like beef stroganoff and four cheese pasta, savory casserole, such as osso bucco, prime rib, lighter casseroles, and sides, breakfast, desserts and some from scratch recipes including pizza dough and pie dough. They talk about different casserole dishes/containers, how to make a towel apron, what to have to be prepared both in the pantry and with equipment. They give good simple practical advice such as how to cut calories and freezing tips. There are icons included for the recipes: freezes well, time saving short cuts, vegetarian friendly, Crystal's favorite or story, and also Sandy's. There are only a few pictures of the dishes in a 16 page color section; but these are simple recipes and the missing pictures are not critical to your success. Our family favorites have been the Spam casserole try it, if you like the taste of ham, you might be surprised at what a good thing Spam is; and the ziti bake, which not only tastes good but also contains 5 cups-1 ½ pounds of zucchini- for those of you with gardens or generous friends. I have also used other varieties of squash successfully. This is not a book for the confirmed gourmet cook, instead it is a cookbook for those who would like to prepare good wholesome meals, possibly freezing some and have some agreeable family fare.

I haven't tried everything in the cookbook yet, but the Corn Dog Casserole is a hit in my house and it

makes great leftovers! The Crescent Roll casserole is also amazing. If you are looking for something healthy and boring, this book is not for you, but if you are looking for some amazing, flavorful, and yummy, this is it!

There is an old saying about not judging a book by its cover, and it would literally apply in this case. I did a search for "easy cookbooks" and I purchased this one because the cover said it had "100 EASY one-dish recipes". I also liked the 1950's look of it. When the book arrived I eagerly looked through for recipes I would make, and I soon became very dismayed. So many of the casseroles had 18, 19, 20 to 25 different ingredients. And speaking of ingredients, a lot of them would be difficult for me to find at my local supermarket. In addition, much of the food prep required kitchen appliances I don't own, such as a food processor and a mixing bowl with paddles. There were photos in the book, and the food looked delicious. But as a senior citizen I am looking for a way to make my life easier, not more complicated. Thank goodness has a fair and generous return policy, and I was able to return my copy the very next day.

This book has languished on my shelves for a few years. I didn't find anything work cooking years ago and pulled it off the shelf to give it a good look again. The recipes call for way too much processed food. Lots of cream of something soup, frozen broccoli, and other stuff that I just wouldn't buy or serve to my family. It's time to cull some of my cookbooks and this one won't make the cut.

This is the Casserole Queens second cookbook. A New York Times, Best Seller, and with high praise from none other than, Bobby Flay, on the cover. The first recipe I tried was the Pile High Frittata. It includes the ingredients based on a Denver Omlette, for the best breakfast casserole I have ever tasted. Shared the recipe with friends and now their all time favorite breakfast casserole too. This book has more of the 9 x 13 casseroles, with several seafood options, and included breakfast casseroles at the end of the book. Homemade cream of mushroom and cream of chicken soups to use in recipes, instead of the canned versions. Bobby Flay loved their savory lasagna and the caramel bread pudding. If you are looking for recipes that will perk up mealtime at your house, this book delivers. Both of their cookbooks make it easy to make a great family meal, put a casserole in the freezer for another day and allow you to make enough food to share with a family member that may not be able to cook for themselves. With the dietary notes, pretty much solves all the cooking challenges cooking for family presents.

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