



The Casserole Queens Cookbook: Put Some Lovin' in Your Oven with 100 Easy One-Dish Recipes

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NEW YORK TIMES BESTSELLER

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 Goopy 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.

The Casserole Queens Cookbook: Put Some Lovin' in Your Oven with 100 Easy One-Dish Recipes Details

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From Reader Review The Casserole Queens Cookbook: Put Some Lovin' in Your Oven with 100 Easy One-Dish Recipes for online ebook

Jan Polep says

Oh for crying out loud. For those of us that are culinary challenged, this book is a waste of time. It needs scads of pictures so we know what we're shooting for. It is practically pictureless. Skip it.

BookBec says

Just not my cup of tea. All sorts of dairy, which doesn't agree with me. Some recipes made from whole food ingredients, others with cans of soup, Bisquick mix, or Crisco. I did find four recipes to try, so there should be something for everyone in here, but for me it's a short-term library book only.

Weatherly Webb says

I liked that they put in recipes for homemade cream of chicken and mushroom soup to use in place of the cans also in the recipes. I didn't like that they used "cream of soups" at all. The taste and quality of canned is poor and the home makes are a big project. I'm not sure why a hash brown casserole as a side for breakfast needs cream of chicken soup. How about a quick white sauce in it's place which would also keep it vegetarian?

That said there are several casseroles I might try. I am looking for more interesting and less junk foody casserole recipes to bring as gifts to people. This book is a good starting place.

Cherie says

I hesitantly checked this out of the library because I figured as a casserole book, it would be quite meat heavy. Well, yes, it was, but they actually highlighted vegetarian casseroles (yay!) and had some interesting sounding recipes. While most I won't be making, a nice book.

Karen says

I don't normally rate or review cookbooks - I own too many of them - but I got this one for Christmas and I have really enjoyed it so far. The recipes and ingredients are accessible. One or two of the recipes haven't gone over so well, but that was probably the fault of this chef, not the authors.

Lori says

Read this cook book on my kindle. Like most cook books this one is broken down in different categories. most of the recipes are casseroles. some are breakfast, others, chicken. some desserts, how to make things from scratch such as crusts, dough. and sauces. A lot of them look pretty good and not too hard to make. looking forward to trying a few of these recipe's.

Sara says

I was waffling between four and three, because this is a cute cookbook, but it had very little to offer me. I freely admit that this is most likely because I'm already a casserole fan and I already have a large database of recipes, so most of the things in here were repeats. There were some cool things I hadn't heard of before that I'll have to try, though. Plus, I just got an awesome blue casserole dish at the thrift store, so I've gotta christen that soon. *grin*
Worth a flip-through, at any rate.

Laura says

I always say that I will buy a cookbook or a pattern book if I will use at least 3 of the offerings inside. So far, I made the chicken pot pie, and it was pretty good. I will try more of the recipes and then make a more informed review.

Jessica says

The Deep Dish Chicago Style Pizza was a winner, and the crust was super easy to make by hand. The crab & asparagus casserole was deemed a "girl" dish but tasty nonetheless. Instructions are clear and hints for portion control, freezing and reducing calories are helpful. I can't wait to try more recipes!

Maze Branch Oak Park Public Library says

Jessica RC will lead this discussion on Sunday, March 10, 2013, 2-3pm.

Each month we'll ask you to make two recipes from a designated cookbook: we'll choose the first recipe and suggest that you make it for yourself at home; you'll choose the second and bring it to share during our discussion. We'll meet to discuss both recipes and we'll have a potluck of tasty treats! Our recipe choice is the World's Greatest Chicken Pot Pie on pages 48-49.

Note: Pearls, pumps and aprons are optional attire for this discussion!

Meeting Notes: We had a wonderful discussion about The Casserole Queens Cookbook and sampled the following recipes - Chicken Tetrizzini, Crab Cheese Quiche, Empanadas, Broccoli Rice and 2 versions of the Orange Date cake. Everyone agreed that the Chicken Tetrizzini was delicious. The other recipe reviews

were each a mix of Yummy or Meh (So-So).... There were no complete misses.

Some miscellaneous thoughts -

Most everyone agreed that we used a lot of pots/bowls/utensils in these recipes. The end result was worth it, but there is a fair amount of clean up.

One participant thought that the 9x13 pan was too big for some of the recipes and used the next smaller size pan (7x11?) with fine results - especially for the World's Greatest Chicken Pot Pie. She remarked that she didn't have to "stretch" the phyllo dough to cover the casserole.

Another participant mentioned that the "Tips" were very helpful and provided welcome support.

Finally, one participant tried the Idea-Generating Margarita and gave it a big thumbs up!

Our rating is 3.5 stars.

Beth Harati says

I just got back from Fox Tales Book Shoppe, our quaint little Indie bookstore. They had The Casserole Queens come for a book signing and meet & greet. These two lovely women served us their Goopy Apple Butter Cake Casserole. Now I willingly admit I am not one who likes to cook but this recipe was so delicious I bought a cookbook for myself, not to mention, several for friends & family members for Christmas gifts. Crystal and Sandy were delightful to meet. I love the cookbook because it has fairly simple directions and ingredients but what I love the most are the stories they tell about the food and memories surrounding the various recipes. They give a lot of helpful hints especially for novices like me. For once I am excited about cooking, and for those who know me, this is a rare moment! For those of you who like Southern cooking this is truly a cookbook you need in your kitchen!

LemontreeLime says

Cute and quirky. So many of the recipes in this I can't eat anymore since discovering the wheat allergy, alas. But i will try a couple of their hotdish ideas that i can get away with swapping out with safer ingredients.

Kristen says

There are problems with checking out cookbooks from the library. First, you might spill applesauce bread batter on one of the pages. This can be hard to clean off. Second, you might not want to give the book back, which means frantically writing down all the recipes you tried and loved as well as all the other recipes you wanted to try. Or the ones you might want to try some day. Sigh. I tried several of the dishes from this cookbook and renewed it twice. But alas, it is now back at the library. On its shelf. I hope pages 34 and 35 aren't stuck together. (That applesauce bread was really good). These girls are funky chicks. They are awesomely pro-cream of mushroom soup and are all for Spam and Velveeta. They love it when their foods touch each other on the plate. They are pin-up pretty and retro rad. I first heard about the Casserole Queens when I saw them take on the immortal Bobby Flay on "Throwdown." I tried the "Corn Dog Casserole." I admit, it sounded gross to me, too. But it was DEElish! I also love Oh Boy! Broccoli Casserole, Crescent

Rolls and Swiss Cheese Breakfast Casserole, and Frenchy Bake Casserole. I am going to sound like a broken record, but did I mention that the Applesauce Bread with Chocolate Chips was really good? Yummo. These ARE your mama's recipes. Or your meemaw's. Being modernistas in the kitchen, these kindly cookies DID offer plenty of tips for healthifying most of the dishes. And the last chapter is a beauty: you will learn how to make the basics: pie crusts, chicken and beef stock, homemade cream of something soups, you know, that kind of thing. My only "beef" about her recipes (pun totally intended, since the CQ's also love ground beef) is that I really, really wanted more pictures. This is a keeper.

DeAnna Rigney says

Hardly any pictures (usually a no-no for me when it comes to cookbooks), but everything I tried turned out tasty. My family liked 'em all as well, and they are a picky lot. Lots of the recipes were pretty cheap to make, too.

Gwen says

This Texas duo makes casseroles fun! Filled with recipes using fresh and updated ingredients to make traditional dishes (no Campbell's Cream of Mushroom soup here), this cookbook elevates meatloaf and chicken pot pie way above the ordinary weeknight family dinner.
