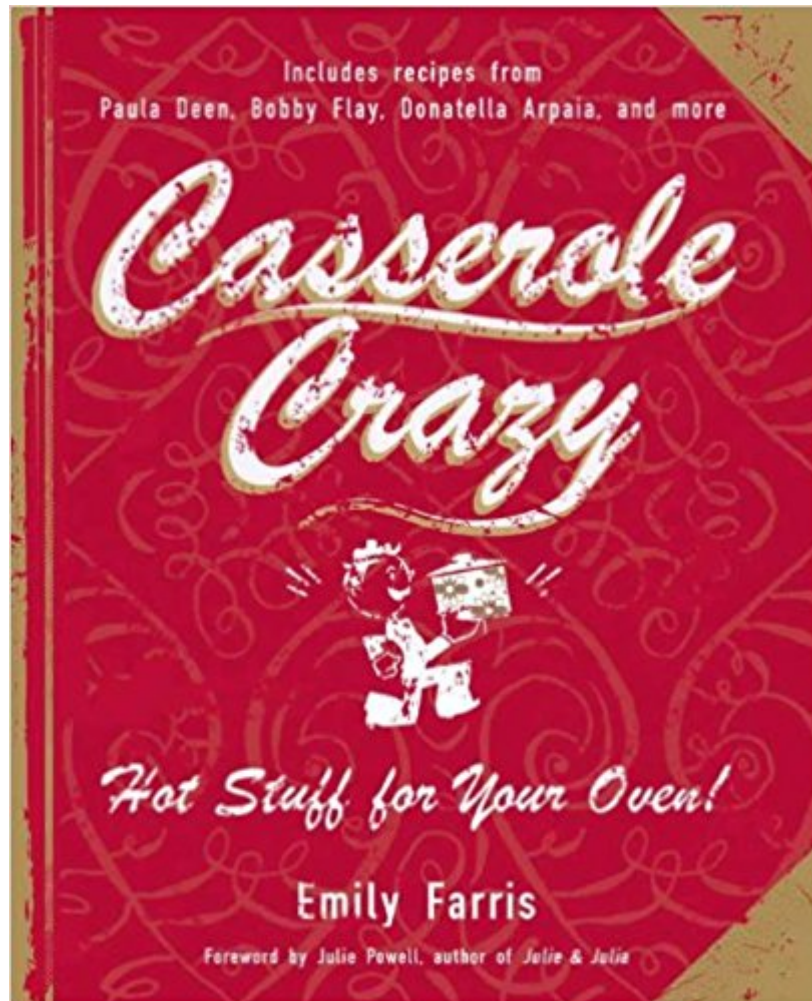


The book was found

Casserole Crazy: Hot Stuff For Your Oven!



Synopsis

A quirky collection of both classic and unusual casserole recipes featuring recipes from top culinary artists. Long the butt of foodies' jokes, the time has come to redeem and reclaim the humble casserole, in all its Funyun®-topped glory. Hearty, no-fuss, and (admit it!) old school delicious, the classic casserole is made from at least two solid ingredients, plus one complementary gooey ingredient. Always stirred? never layered! Author Farris has collected 125 variations on this theme that will have eaters sheepishly sneaking back to the buffet for seconds? and thirds. From Beefy Mac to 5 Ps Italian Casserole, Classic Tuna Noodle to Zucchini and Corn Bake, Farris and celebrity cooking pros have thrown their best casserole recipes into the mix. And since it includes vegetarian, vegan, and lactose- and glucose-free alternatives, everyone can go casserole crazy.

Book Information

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Customer Reviews

What can I say about Casserole Crazy except that it's gotten me into the kitchen and cooking? I'm hardly a cook, and my usual meals come from takeout food or my freezer, but I was intrigued by the blog enough to check out the cookbook and I'm so glad I did. So far, I've made two recipes, the first being the garlic mac and cheese that I made with some friends. We wound up with two pans of it (substituting rotini for elbow macaroni) and both were gone by the time we went to sleep. It was delicious. Then on my own I made the Tater Tot Turkey Casserole and was reminded a) how delicious tater tots are and b) what a fun, simple meal this was. There's such a wide variety of casseroles, for the food snob and the starving artist and everyone in between, and Farris's fun attitude infuses her recipes. I really like that anyone can make these recipes, and trust me, if I can

make them, anyone can. I look forward, especially as the weather is freezing out, to cranking up my oven and trying more of Farris's inventive casseroles, as well as tweaking them since it's so easy to do. Now, armed with my giant new glass casserole pan, I'm also officially casserole crazy!

As a smug urbanite who didn't grow up with casseroles, I wasn't sure this book would have anything for me. Turns out, my famous mac and cheese counts, and Farris's recipes have made in a million times better. Filled with a variety of fresh and gourmet ingredients, these recipes are for everyone, foodie or five-year-old. And the writing is clever enough to read in bed or on the subway--cracking it open in the kitchen is just gravy (er...crispy cheese topping?)

I live near where Emily grew up and was excited to listen to her on NPR - she's funny!! Also, I grew up in So. Minnesota - the Casserole Capitol of the World. Since I'm cheap, I went to my library's website and requested the book so I could look through it and copy a few recipes to try. So I sat down at naptime one day (I have an in-home day care), and started flipping through the book. After bookmarking 17 recipes I'd like to try, I went right to and bought the book. I also bought a copy for a friend who is trying to cook at home more because the recipes are easy to follow and healthy. Every other page is now dog-eared with a recipe I want to try!! We'll be eating new food for months!! Thank you, Emily, for an AMAZING cookbook!!!! This will be a gift to my family and friends all year because it has something for EVERYONE! (Side note and GREAT idea: somewhere over Christmas, I saw a blog that suggested giving a cookbook and the ingredients for one of the recipes in that cookbook as a gift.)

Recipes were OK, but most can be found on the Internet, or a close variation. For over \$12 the kindle edition is a waste of money, poorly formatted, no recipe photos, and the "File Under" description was just irritating.

I sent this item to my boyfriend. He lives on his own and I wanted him to have food he could make that would be good to store leftovers for later. But he can also use it to share when he needs to make food for others. This book seemed like a good choice. I haven't gotten any complaints from him yet... And the book was shipped in a timely manner. So it was good stuff.

Loving this cookbook. I bought it a couple of weeks ago and I've used it several times already. Love that I can fix something for dinner and easily take it for leftovers the next day. Emily has pithy, but

informative style and every recipe I've tried has been awesome.

Being from the midwest, I was excited to see this cook at the library, after seeing the author on the Cooking Channel tv station. I later bought two copies for myself and for my mother, also a hot dish -- er, um, excuse me, *casserole* aficionado. We haven't had a chance to try anything just yet, but cannot wait!! "Hot dishes" as we call them in the midwest, are part of the very fabric of our "culture (if you will)," so this book fits right in, especially with tuna noodle casserole, green bean casserole, the ever-popular Tater Tot hot dish, and so on. I have enjoyed the additional text that Ms. Farris provides, along with the recipes. The stories and commentary are fun and interesting. I sure wish she'd put out more cookbooks! :-). She's got a unique and irreverent way of writing, which I find quite refreshing (cookbook or not). I highly recommend "Casserole Crazy" to any and all, for sure! I know I will love everything I make, even if I end up tweaking recipes on occasion. Buy this book!! :-D Lest I forget, THANKS, Ms. Farris, for one of my favorite books ever. Seriously. That's how much I like it.

Emily Farris has taken that sad avatar of 1950's middle America -- the casserole, the purgatory of onion soup mix and government cheese, the anti-gourmet meal -- updated it for the 21st Century, and made it delicious. At once fresh and traditional, it's roots rock for your oven.

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