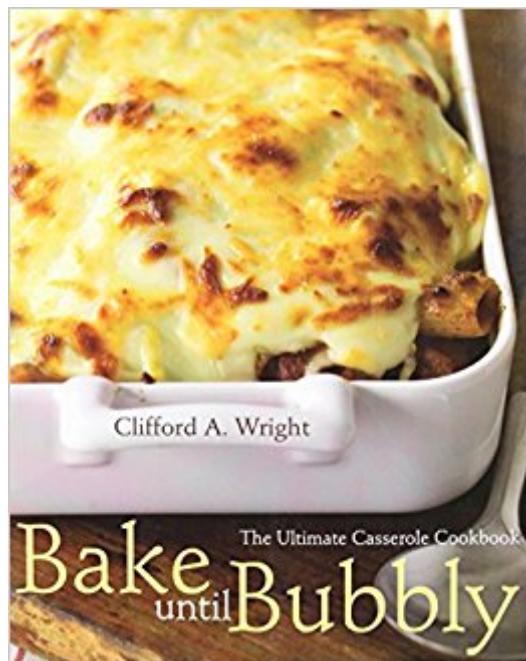


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Bake Until Bubbly: The Ultimate Casserole Cookbook



Synopsis

Bake until Bubbly"Everybody who grew up on tuna noodle casserole or macaroni and cheese remembers that bubbling dish brought to the table with its top dappled golden brown, piping hot and inviting. My passion for casseroles was born from memories of my childhood and my mother's lasagna, thick and rich and gooey and delicious. But once I had three children of my own, casseroles were the solution to many frenzied nights. We all loved the simplicity, ease, and satisfaction of a well-baked casserole. One of my favorite dessert casseroles was the Pear Crisp my kids and I made in late August when our pear tree was groaning from the weight of those luscious orbs ripening. We'd cut them up and arrange them in a casserole with cinnamon and then blanket them with a streusel made of flour, butter, and sugar before baking until bubbly. Hey, what a great name for a book!"â "from *Bake until Bubbly*Advance Praise"â "Bake until Bubbly . . . the name says it all. Visions of creamy, tender casseroles with crusty, crunchy tops immediately come to mind and Clifford Wright's book delivers. You will find easy-to-make one-dish recipes like the rustic but elegant Veal Saltimbocca and Cassoulet and comfort food such as Blue Cheese Halibut Bake; Sausage, Red Bean, and Apple Casserole; Cranberry-Apple-Walnut Crisp; and Blackberry and Cream Cheese Crepes Casserole. I love the fact that you can find everything from breakfast casseroles to vegetarian options to desserts. The Potato, Bacon, and GruyÃ“re Casserole is coming to my next potluck."â "Dede Wilson, Contributing Editor to *Bon AppÃ©tit* magazine and public television host"Just when I thought there was little left to be exploited in casserole cookery, Clifford Wright comes up with an herby tamale pie with cornmeal mush, an Irish rutabaga pudding, a baked rigatoni with meatballs, a nectarine and almond dessert casserole, and numerous other fascinating dishes guaranteed to add new and exciting dimension to this succulent style of cooking."â "James Villas, author of *Crazy for Casseroles* and *The Glory of Southern Cooking*

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Customer Reviews

Okay, I admit it. I'm a cookbook junkie. I probably have hundreds of cookbooks, although there's no way I'm going to count them since I don't really want to know. I think because of this, I'm very picky about what I consider to be a great cookbook. Great cookbooks, in my opinion, are ones that produce fabulous results without any adjustments. The recipes work the first time, and I don't have to figure out how to fix them. My favorites include anything by Martha Stewart, Rachael Ray, the Barefoot Contessa and Jean-Pierre Brehier. This cookbook doesn't fall into the category of great, even though I thought it was going to. I'm married to a man from Wisconsin (to really get the flavor, it's pronounced "wis-CAN-sin") who loves casseroles. He sat down with the book before I did and picked out more than a dozen recipes he wanted me to try. And the recipes sounded really homey and heartlandish -- things like Hamburger & Potatoes Hot Dish and Cheesy Ham Poof. The problem is that none of the recipes even worked without adjustments. For instance, one recipe called for a 2-quart baking dish yet nearly overflowed a 3-quart dish and another was incredibly bland before I added quite a few more seasonings. Many of the recipes called for a weird cream of mushroom or cream of celery soup substitute that included pulverizing veggies in a blender with enormous amounts of heavy cream and other ingredients. These recipes ended up being extremely rich (and loaded with calories) and sometimes very runny because of it. I would've had to play around with this, too, to get it palatable. I tried four of the recipes and then gave up. Had I received rave reviews from my family I might have continued, but the dishes just weren't as great as they sounded. I wish the book had been tested more thoroughly and advise you not to get sucked in by the gorgeous cover photo (the only photo in the book, by the way). (review by Mrs. Scott)

I've never written an cookbook review before, but I noticed some strange reviews of this fantastic book, so I had to speak up. Some of the other reviews appear to be written by people who have never cooked from the book. There are complaints that the book doesn't have photos. One complains it has too many recipes?! Yes, this book has a lot of recipes -- that's why I buy cookbooks. No, there aren't any photos inside (except for the amazing photo on the cover -- one of the best recipes in the book, by the way). But what's really important to know is that I've made a lot

of the recipes in this book, and they're fantastic. I've been impressed again and again, and dinner guests beg me for the recipes. I highly recommend: Baked Rigatoni with Sausages (unbelievably good), Baked Swiss Chard and Spinach with Chickpeas and Feta (great for veggies) and super easy, Sweet Potato Casserole with Praline Topping (perfect for Thanksgiving, although I could eat it for dessert), and Baked Macaroni with Broccoli (I'm addicted to this). Don't expect any canned cream of mushroom soup in the recipes in this book. That's so old-fashioned. The author has a genius technique in the Broccoli-Spinach casserole for whipping up some fresh mushrooms, milk, flour, salt & pepper in the blender. It's so easy, and so much better for you than canned soup. And so many of the recipes, after a little prep work, pretty much cook themselves. That's why I love this book, and casseroles in general. I'm too busy with a daughter at home and a full-time job to be standing over the stovetop. This book is just what I needed. Very highly recommended.

I've been looking for a casserole cookbook that doesn't require a lot of processed foods. I am thrilled to discover this cookbook, which doesn't require a can of this (no Campbell's mushroom soup) or a packet of that. It's simple, basic cooking from scratch. Sure, it may take a bit more time, but I have found the results from this cookbook to be well worth it. Right now, I am working my way through the chicken casseroles and have found them all to be doable and delicious. I will add that the author is a big fan of cooking a whole chicken (preferably an organic, free range chicken) for his chicken casseroles. Even though I am a fan of "from scratch" cooking, not everyone has the time and financial resources to do this. I have cheated when time has been short and have bought the rotisserie chicken you can buy precooked at the grocery store (of which the author is not a fan). The results are still delicious! I agree with a previous review's comment about some of the "casseroles" are not what I typically would consider a "casserole." Also, the recipes are more on the sophisticated side that young, picky eaters may not be so crazy about. I've been using this cookbook mostly for dinners for my husband and me. I like the explanations that the author has inserted. Yes, there are no pictures but the author's explanations prior to each recipe are informative and helpful and bring the recipes to life. I found his writing style witty and entertaining. Definitely a must have recipe book!

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