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# The Best Casserole Cookbook Ever



## Synopsis

A good cook once said that a casserole is a blend of inspiration and what's on hand. Beatrice Ojakangas must have had inspiration by the gallon to come up with these 500 casseroles. From a breakfast of Eggs Florentine to a dinner of Pork Chops with Apple Stuffing, soon even the most casserole-wary cook will be dishing about these delights. Yummy treats like Parmesan and Sun-Dried Tomato Quiche and Strawberry Rhubarb Crisp are just right for parties. Even appetizers are reinvented in casserole form! The Best Casserole Cookbook Ever will inspire comforting dishes and innovative feasts for any meal of the day no matter what's in the fridge.

## Book Information

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## Customer Reviews

Some people have claimed to be turned off by this book because it has a couple of recipes that use Hormel Spam as an ingredient. I think that's a joke by the author, Beatrice Ojakangas, that backfired: she lives in Minnesota, the state where Spam is manufactured. It is, not surprisingly, pretty popular in the state. But I guess not everyone gets the joke. Aside from that, this book very well lives up to its title as "The Best Casserole Cookbook Ever". Ojakangas opens with a history of the casserole and again incorporates her Minnesota background by explaining that the casserole in those parts is called a "hot dish". I have consumed many a "hot dish" at gatherings in Minnesota. And many a casserole at home, where such dishes are a favorite in a busy household. This book already has lots of pages flagged - because it is loaded with great recipes. We had one this week, a chicken noodle casserole, that was absolutely scrumptious. After an introduction to the basics of casseroles (e.g., sauces, etc.), she moves into the goodies: 16 chapters of yummys. (I admit to not

liking fish and shellfish, but I include that chapter in the count anyway.) Appetizers & First Courses  
No-Knead Casserole Breads Breakfast & Brunch Casseroles Poultry Casseroles Beef Casseroles  
Pork Casseroles Lamb, Veal & Game Casseroles Pasta Casseroles Grain & Legume Casseroles  
Fish & Shellfish Casseroles Side-Dish Casseroles Vegetarian Casseroles Casseroles For Crowds  
Casseroles For Kids Dessert Casseroles. More than 500 recipes, many of them that set my mouth  
watering at first reading. Most of the recipes are reasonably simple and quick to prepare. Lots of fun  
new (to me) things to try like a No-Egg Breakfast Potato Hot Dish and a Curried Chicken Breast  
Casserole. A couple of small negatives. The recipes are printed in a reddish ink and somewhat  
difficult to read. There aren't enough illustrations. Neither of these is a show stopper. Overall, a  
great treasure for those who like "hot dishes" or, as the rest of the country calls them, casseroles.  
And having written this review and browsed the recipes once more, I'm hungry. Fortunately, I can  
look forward to the Ancho Chicken Breast With Corn for dinner tomorrow night. Jerry

This is a big book. The last recipe is on page 609, so there are lots to choose from. There is a wide  
range of choice, from appetizers to desserts, with more chapters on breads, side-dishes, "for  
crowds", "for two", and "for kids". Just browsing through, many sound delicious. The ones I have  
made were indeed very tasty. Ms. Ojakangas uses few prepared ingredients, and includes a recipe  
section of easy sauces to substitute for canned cream soups. One of the things I like best is that the  
author is health aware. The recipes are light on sodium, and many are light on fat. I plan to make a  
lot of these, and am looking forward to working my way through this book.

A far cry from dated "dump-in-a-can-of-soup" high-fat, low nutrition casseroles, the recipes in this  
cookbook provide a fresh take on traditional time-saving dishes. With an emphasis on the addition  
of whole-grain starches and fresh veggies, and with suggested substitution of home-made sauces  
(recipes provided) rather than the sodium-laden canned cream soups that taste of artificial  
ingredients and canned broths with their chemical bouquet, the author has provided some  
extraordinary--and even sophisticated--alternatives to the same old, same old. Food snobs may well  
take note of recipes like Summer Salmon Casserole and the side dishes that include pilafs and  
whole grains not commonly cooked in casseroles, such as barley, bulgar, millet, and quinoa. I count  
myself among those who enjoy cooking and eating quality food. This book provides numerous  
choices--without sacrificing quality--for days when time is short. I'm a little surprised by the negative  
reviews from people on low-sodium and/or low-fat diets. While it's true that many of the recipes  
include heavy cream and salt, the author notes that evaporated milk (granted, not necessarily a

taste favorite) may be substituted for the cream to reduce fat content. Also, most people on low-sodium diets are already aware of the need to reduce stated amounts of salt in any recipe or to substitute an herb blend like Mrs. Dash to perk up a dish. However, with a little extra reading through this recipe collection, even individuals on restricted diets will find something new and pleasing.

Overwhelming amount of info, many interesting meals. The details are what make this worth buying. Chapter on no-knead casserole bread, including the much vaunted NY Times method, is worth the \$16.xx price.

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