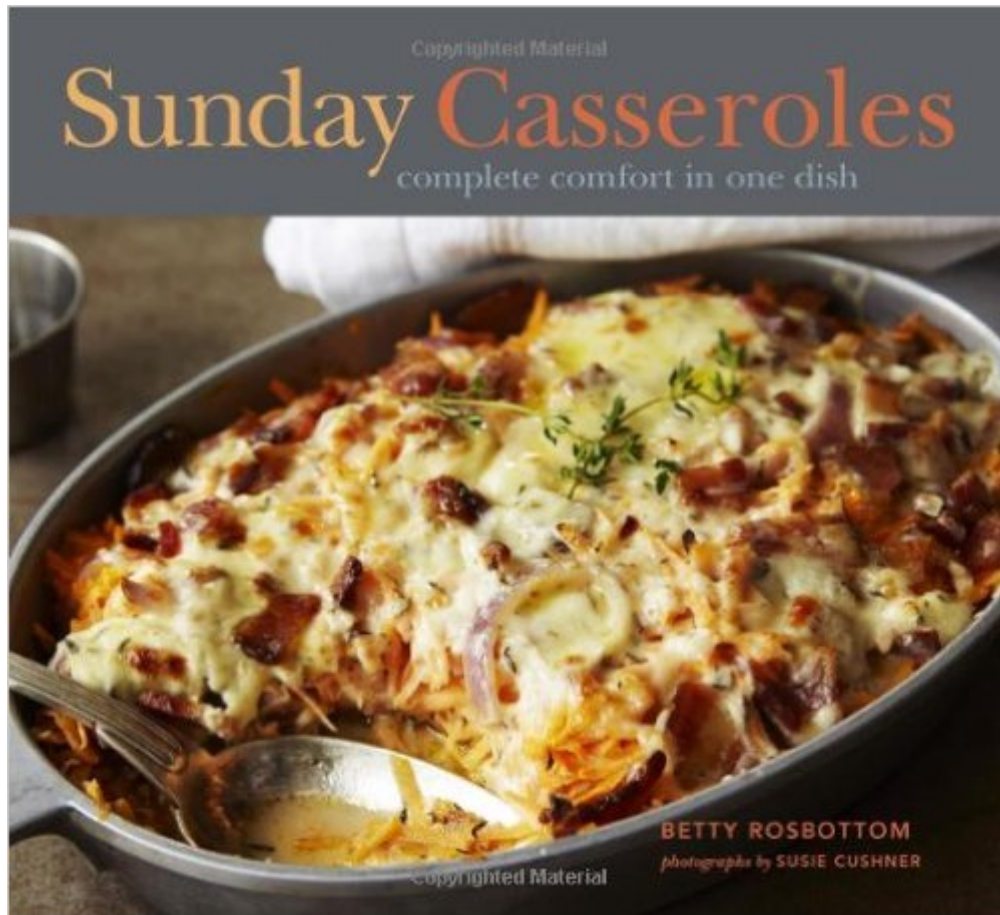


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# Sunday Casseroles: Complete Comfort In One Dish



## Synopsis

Nothing beats spending a cozy Sunday in the kitchen, and Sunday Casseroles serves up the perfect afternoon activity. Home cooks searching for new ideas will love these 60 modern recipes using fresh, whole foodsâno processed ingredientsâwhile fans of the popular Sunday cookbook series (Sunday Roasts, Sunday Soup, and Sunday Brunch) will clamor for this latest offering featuring dishes designed to look as enticing as they taste, from the savory Sea Scallops Nestled in Piperade to the creamy "Baked" Risotto with its colorful chunks of butternut squash and prosciutto. Easy recipes, beautiful photographs, and mouthwatering results make this cookbook a staple for any kitchen.

## Book Information

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Average Customer Review: 4.2 out of 5 stars [See all reviews](#) (38 customer reviews)

Best Sellers Rank: #169,180 in Books (See Top 100 in Books) #53 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Casseroles](#) #53 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Brunch & Tea](#)

## Customer Reviews

WHAT A BEAUTIFUL BOOK!! The photos are amazing and the recipes are easy and delicious ! The chicken with fennel and tomato casserole is one of our family's favorites. I plan on cooking my way through the book.

I'm really enjoying this casserole cookbook, by Betty Rosbottom. The fact that she uses fresh ingredients is wonderful, no more opening cans of processed food! The variety and delicious recipes are what I'm looking for in my diet. Betty really knows food, and what you would want to cook for your family.

I've tried 4 recipes, all of them very good to excellent. Rosbottom mixes a variety of ingredients to

produce complex flavors. Dishes are also very attractive with toppings of toasted crumbs, parsley, etc. my family has enjoyed them all.

A great cookbook. I am a single who likes to eat well and doesn't mind cooking, but it must taste good and be excellent for leftovers - no issues in that regard with this book. Yummy

I am love love loving this book. So far I have made six of the recipes, each from a different category (chicken, seafood, vegetarian, etc). They all have the appeal of one dish cooking, without the yucky processed short cuts. I especially love how many dishes I can put together earlier in the day, and then throw in the oven right before dinner. I can have the kitchen totally cleaned up, allowing us to focus on family time during and after dinner. These recipes are just the right combination of healthful and indulgent ingredients, so you feel good about what youre eating, and everything tastes really good, too. Couldn't be more pleased; looking forward to checking out more of Rosbottom's efforts.

Every recipe I've tried so far has been a winner! Some have been a bit complicated, but the results have been worth the effort. Many are geared for large numbers of servings so you're pretty sure to have leftovers. Ms. Rosbottom's hints and notes are well done; I also like the fact that she is very clear about what can be prepared ahead of time and how to adjust the cooking times to accommodate that.

I have only tried one recipe, and it was so badly measured I'm afraid to try others! I made the New Orleans Shrimp and Andouille Jambalaya... not only did the mixture NOT fit the casserole (by about 40 oz!!! honestly!), but the rice never cooked. ICK! Did she actually have people make these recipes before printing them in the book?!?! Perhaps there is a typo (or several) in this reipcpe...where would I find the information about that?

Betty Rosbottom's cookbooks are great. From the pictures to the way it is laid out. Grocery list and tips on what to serve along side the dish with the recipes for them also. Also descriptions on how she came up with the recipes. Some of the recipes are hers or from a restaurant she visited. Even from friends and other people in the business. I have enjoyed all the recipes I have tried in all her books.

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Sunday Casseroles: Complete Comfort in One Dish Campbell's 3 Books in 1: 4 Ingredients or Less

Cookbook, Casseroles and One-Dish Meals Cookbook, Slow Cooker Recipes Cookbook Good Housekeeping Casseroles: 60 Fabulous One-Dish Recipes Pillsbury: One-Dish Meals Cookbook: More Than 300 Recipes for Casseroles, Skillet Dishes and Slow-Cooker Meals Comfort Knitting & Crochet: Babies & Toddlers: More than 50 Knit and Crochet Designs Using Berroco's Comfort and Vintage Yarns American Heart Association One-Dish Meals: Over 200 All-New, All-in-One Recipes Taste of Home:Casseroles: A Collection of Over 440 One-Pot Recipes - Straight from the Kitchens of Taste of Home Readers (Taste of Home Annual Recipes) All-in-One Sunday School Volume 1: When you have kids of all ages in one classroom Vegan Bowl Attack!: More than 100 One-Dish Meals Packed with Plant-Based Power Rice Bowl Recipes: Over 100 Tasty One-Dish Meals One Dish at a Time: Delicious Recipes and Stories from My Italian-American Childhood and Beyond One-Dish Wonders: 150 Fresh Takes on the Classic Casserole The Best One-Dish Suppers (The Best Recipes) 101 One-Dish Dinners: Hearty Recipes for the Dutch Oven, Skillet & Casserole Pan The Casserole Queens Cookbook: Put Some Lovin' in Your Oven with 100 Easy One-Dish Recipes One Good Dish Bowl: Vegetarian Recipes for Ramen, Pho, Bibimbap, Dumplings, and Other One-Dish Meals My Life In A Petri Dish Vol. One: Life + Antics Farm Journal's Complete PIE cookbook: 700 Best Dessert and Main-Dish Pies in the Country How to Grow Marijuana at Home in 60 Days: A Complete Step by Step Guide to Growing Cannabis in the Comfort of Your Home

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