



Bake Until Bubbly: The Ultimate Casserole Cookbook

Clifford A. Wright

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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!"

—from *Bake until Bubbly*

Advance Praise

"*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 Gruyère Casserole is coming to my next potluck."

—Dede Wilson, Contributing Editor to *Bon Appétit* 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."

—James Villas, author of *Crazy for Casseroles* and *The Glory of Southern Cooking*

Bake Until Bubbly: The Ultimate Casserole Cookbook Details

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Kristen says

I have been on a cookbook kick lately. My nightstand is stacked high with cookbooks. This book wasn't what I was expected. I was looking for easy, quick meal ideas but I would describe the recipes in this as gourmet casseroles. Most call me some sort of more exotic ingredients that I wouldn't normally have on hand, or that my kids might have to acquire a taste for. I did find a handful of recipes I'd like to try plus the Vegetable Casserole without Meat section has great ideas for veggie filled dinners for those days when you want a lighter meal. Plus they would make great ideas for side dishes that are easy to prepare as well.

Mrs. says

I just re-read this book and upgraded it one star. It's a good collection of casseroles from around the world, some very easy, others more labor intensive. The one big drawback: no photos.

Meghan says

My main appreciation for this cookbook is the reason others dislike it. No canned soup! This cookbook is full of old-style traditional casseroles, not speed meals, not throw together a bunch of stuff out of the pantry. If you want quick, look elsewhere. If you want some great recipes and are willing and able to put in some effort, this is a great cookbook.

Also, no, there aren't pictures. But really, presentation isn't really an issue here. A casserole looks like a casserole.

I gave it 4 stars rather than 5 because some of the casseroles do have ingredients that had me thinking "really, no one is going to eat that."

Denise Lippy says

Not as good as I thought it was going to be. I found a couple of recipes that I'll use. his little tidbits of information were very interesting and informative.

Mary says

I really like the idea of making casseroles without using cream of The recipes I tried were delicious and really hits. Some recipes were a little more involved than I would like. My idea of a casserole has definitely been expanded. II'm still undecided whether I will buy the book or not. Worth a look from the library though.

Stephanie says

I'm hoping this ultimate casserole book is better than "The Big Book of Casseroles" (Maryana Vollstedt) which yielded no gems. I love casseroles- a completely underrated way of cooking really good meals.

Deyara says

Bookmarked a lot more than I thought I would. There are heaps of meat recipes, but plenty that could be made without, and a nice casserole is very comforting.

Washington Centerville Public Library says

Loved the recipes. Easy to follow directions and they came out just like I imagined they would. Yummmy! On the downside it takes time to cook not quick fix meals, but when you have the time....the product is fantastic! I finished this book, but keep going back.

Kayleen says

I wish I would have read the reviews more closely. I was looking for something new in easy to make, crowd pleasing comfort food. There are some good recipes in this book, but it is not for the busy mom looking to pop something into the oven between the carpool and weeding the garden. This is for the more uppity 'have someone else pick up the kids so we can spend all day grating fresh nutmeg' crowd. The kind of people who have the time to cultivate all the fresh organic ingredients and live somewhere with gourmet markets instead of mega-mart grocery stores don't eat casseroles. This is not your mom's church potluck kind of casserole. But if you can afford the time to cook like Martha Stewart and have a family that will actually eat rutabegga pudding, this may be the book for you.

Sarah says

Lots of recipes...TONS of recipes...so many it was overwhelming. I love that they were not based on cans of this and that, but some were also over the top in terms of odd ingredients or very time-consuming preparation. I might go back to this when I have more time to sift through the hundreds (thousands???) of recipes.

Phoebe says

I scanned the reviews before reading this book. It didn't seem that many people were happy with it, but I

gave it a try anyway. There are many, many recipes within, but not too many that I would actually try to make, particularly those with animal fats or too many quantities of butter, milk and or cheese. I did enjoy the author's writing voice and anecdotes about his family, which is often my favorite feature of cookbooks, other than the beautiful photos.

Stephanie says

Not what I expected. To me, a "casserole" is an easy, one-dish meal, usually using what one already has in the house. To this author, a casserole is anything that is baked. Hence, many multi-step recipes, complicated cooking, odd ingredients, and instructions to "serve with..." And, there are NO pictures inside?! I'm just happy that I borrowed it from the library before buying it. I bet the recipes are great if you have the time and the patience to make them, but they just weren't what I was looking for in a "casserole."

Shiela says

It was okay, couldn't find as many recipes as I thought I would and there are no colored pictures in it which is a big disappointment. Cookbooks need glossy photos, it should be a law. Did like the fact that the recipes are made from scratch with no Campbell's soup though.

Meg Dean says

I'm not sure why so many people have given this book negative reviews! All I can figure is laziness. The author actually asks you to cook instead of open a can of high sodium crap. I bookmarked the heck out of this one and intend to use it often! Catchy title too :c)

Kimberly says

This got a little too fancy for casseroles in my opinion. I don't think one of these recipes called for cream of something soup!
