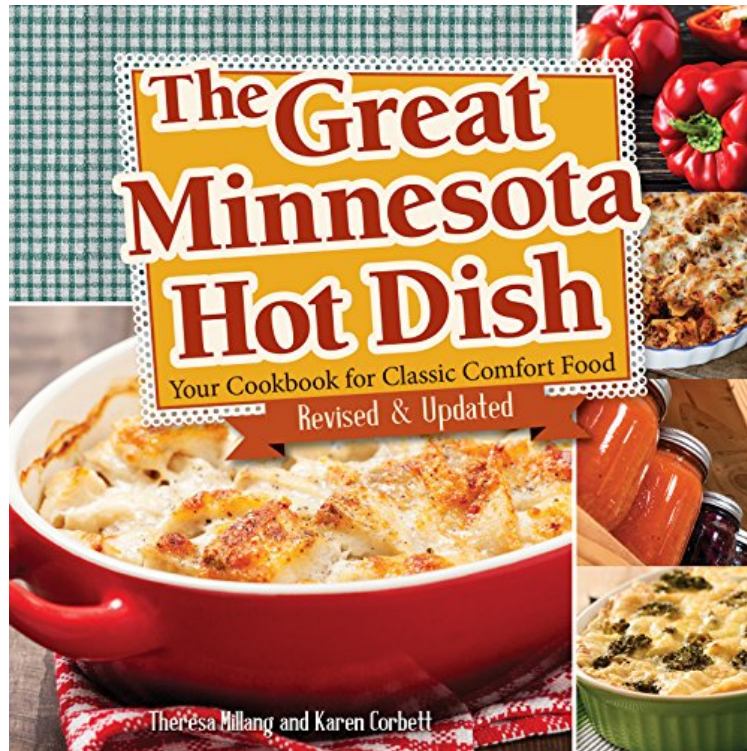


(Download) The Great Minnesota Hot Dish: Your Cookbook for Classic Comfort Food

The Great Minnesota Hot Dish: Your Cookbook for Classic Comfort Food

Theresa Millang, Karen Corbett

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Theresa Millang, Karen Corbett : The Great Minnesota Hot Dish: Your Cookbook for Classic Comfort Food before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Great Minnesota Hot Dish: Your Cookbook for Classic Comfort Food:

2 of 2 people found the following review helpful. If it wasn't so cold - I'd like to live in MN!By Carol GriestThis cookbook made me want to move to Minnesota - a beautiful state where my granddaughter is now going to college. That fact spurred my interest in upper midwest cuisine but these recipes made me want to go there and stay awhile! And eat a lot! A good collection I'd recommend to anyone still making casseroles.Carol2 of 2 people found the following review helpful. Easy and deliciousBy K. MorinI love the recipes in this book. They are all easy and use common ingredients. There are tons of good ideas in here. It's not just for Minnesotans either, anyone would like these recipes. I originally picked this up from my local state park and the attendant there had purchased it also. She told me she loved it as well. I then came to to pick this up for a pregnant friend since I knew the recipes were easy to make.0 of 0 people found the following review helpful. A trip down memory lane for an ex-Minnesotan!By Claudia J. HartmarkA trip down memory lane for an ex-Minnesotan!

Called casseroles in most parts of the country, the hot dish really does come in more varieties than noodles, tuna, and crushed potato chips. With more than 200 recipes of Minnesota tradition, this cookbook demonstrates how practical hot dishes can be. Discover classic, ethnic, and even gourmet recipes for a multitude of different occasions, from the

Neighbor Is Sick and Baby Shower to Potluck and even the Brunch hot dish. There are historical Scandinavian recipes that date back to the early 1900s and new innovations in hot dish, including Cajun, Creole, Tex-Mex, Tofu, Southern, and Chinese. Now in its second edition with even more Minnesota goodness, this best-selling cookbook teaches how anyone can master the one-dish-complete-meal system to simplify meals. Its a must for every kitchen!

Hotdish cookbook really hits the spot Just as I was sitting here his week dreading another dinnnesota winter, along ame a book in the mail hat cheered me right up. "The Great Minnesota hot dish," a new 225-page book by Minnesota cookbook auhor Theresa Millang, is the crown jewel in a week of good books that have found heir way to my desk. Two of the books have local connections, but the hot tish book is the one that hit he spot. Its cover promises there is something tasty cooking inside. "Classic, ethnic, and even gourmet hot dish recipes in more flavors than just tuna, noodles and potato chips." (You have to admire an author who can use gourmet" and "potato chips" in the same sentence.) "Hot dish recipes for different occasions such as the 'Neighbor is Sick' and the 'Potluck' hot dish, or the 'Baby Shower' hotdish, and even the 'Brunch, ' hot-dish.'" (Again, you can see the potential for learning here. Up until I received it I was under the delusion that there was just one hot dish for all occasions) "Historical Scandinavian hot dishes from the early 1920s." (One hopes these are recreations of those hot dishes, and not the ones actually produced in the 1920s) And finally, "new innovations in hot dish including Cajun, Creole, Tex-Mex, Tofu, Southern and Chinese." (Here, however, the author has clearly gone astray. I'm happy to accept Tex-Mex, Cajun and Creole hot dishes. But Tofu? I don't think so. Since the author has included page after page of legitimate chicken and turkey, beef, pork and tuna hot dishes, along with several yummy-sounding dessert dishes, I' have decided to forgive her one inclusion of a tofu hot dish. Because, that aside, Millang clearly has the best interests of Minnesota cooks in mind, featuring easy instructions, easy-to-find ingredients and a spiral bound style that "stays open on the counter and won't take up all your space." Millang gets right to the heart of most good hot dish recipes -- a 10 3/4-ounce can of cream of mushroom soup. I recommend it. despite the tofu recipe. This column is the opinion of John Molene. He can be, reached by calling 255-8766 or by e-mail at jmolene @ stcloud.gannett.com.--John Molene"St Cloud Times" (09/24/2000)About the AuthorTheresa Millang has written several other cookbooks, including The Best of Cajun-Creole Recipes. Born in Louisiana and moved to Minnesota via marriage, she demonstrates the versatility and creativity of her kitchen skills.Excerpt. Reprinted by permission. All rights reserved.Baked Macaroni and Cheese with ChickenIngredients8 ounces elbow macaroni2 tablespoons butter2 cloves garlic, minced1 (14.5-ounce) can diced tomatoes1 pound Velveeta1/2 cup sour cream2/3 cup half-and-half1 teaspoon ground cumin1 teaspoon cayenne pepper24 cups shredded rotisserie chicken2 cups Cheddar cheesePreheat oven to 400F.Cook macaroni; drain. Melt butter in a large skillet over medium heat. Stir in garlic, and cook 1 minute. Add diced tomatoes, and cook until liquid is evaporated. Shred Velveeta; stir into tomato mixture until cheese is melted. Stir in sour cream, half-and-half, cumin, pepper, chicken, and macaroni. Pour mixture into a lightly greased 13x9x2-inch baking dish. Sprinkle with Cheddar cheese. Bake 10 minutes. Serves 6.Make It Modern: Substitute 2 diced fresh tomatoes for canned tomatoes.