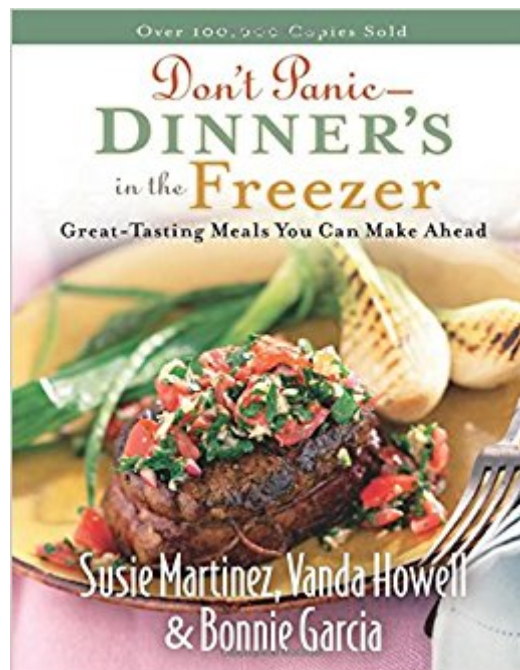




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Don't Panic - Dinner's In The Freezer: Great-Tasting Meals You Can Make Ahead



Synopsis

Harried, hurried, and hungry? Three experienced cooks share their unique method for saving time and money by planning and cooking meals ahead. 100,000 copies sold!

Book Information

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Customer Reviews

100,000 copies sold! "I'm hungry. What's for dinner?" How do you respond to this question after a long, busy day? Head for the nearest fast-food restaurant? Pop a commercially prepared meal into the oven? Or you could have . . . Apricot-Glazed Chicken Tenders and Cashew Fudge Tarts Colorado White Chili and Chocolate-Orange Crumb Cake Turkey Picante Pie and Tomato and Leek Bisque Beef Chimichangas and Gooey Caramel Cinnamon Rolls You're probably thinking, Yeah, right! But delicious recipes like these are just minutes away! Don't Panic-Dinner's in the Freezer offers a simple and economical alternative to take-out and prepackaged foods, featuring dozens of quick and easy home-tested recipes designed to be prepared in quantity and frozen ahead. Whether you cook for one or for a large family, this unique method will simplify your life with healthy, money- and time-saving recipes. Once you try the Don't Panic method, you may never again go back to your old ways of cooking. "How great it is to know that at the end of a busy day, I do not need to think about dinner-it's in the freezer! You too will become a convert to the Don't Panic approach." -Marita Littauer, author and president, CLASServices, Inc.

Susie Martinez is the elementary director of Southern Gables Church in Littleton, Colorado. She graduated from Taylor University with a degree in social work. The mother of two, Susie, her family

live in Lakewood, Colorado. Bonnie Garcia is a graduate of Grace College. A pediatric nurse, she is also the busy mother of three sons. Bonnie, her husband, Steve, and their family live in Denver, Colorado. Vanda Howell attended Colorado State University and now serves as the administrator for the performing arts ministry at her church and sings on the praise team. A real estate appraiser, Vanda, her husband, Mike, and their son live in Lakewood, Colorado.

What I like about this cookbook is the recipes have you freeze the dish before cooking it. For me, what I don't like about some of the other OAMC (once a month cooking) cookbooks is they have you cook it first, then freeze and when you unthaw it it's mush. This cookbook has you assemble all the ingredients first, freeze it and then day of serving you thaw and cook. Very much the same as dream dinners.com. (without the hefty price tag). Have loved the cranberry chicken, chicken cacciatore and the buttermilk herb chicken breasts. We eat mostly chicken but there are beef, pork and even desserts recipes. Serving suggestions are offered though not as many as I'd like. Very good cookbook, worthy investment and I don't give my praise lightly.

This has some awesome recipes. I love this book. I have eaten about 10 recipes so far. The Shredded BBQ Brisket is still my favorite. We add bourbon to it. Perfect meals for freezing and making dinner in about 10 minutes. Some may take a bit longer, but a lot of the prep is already done after you freeze it. If you have a busy life and not too much time on weekdays to cook then this book is for you. It cuts a lot of time off our weekdays.

Great book! It was becoming cumbersome to think of meals for dinner each night and we needed something new. This book is full of great meals and the best part is you make a bunch of the meals at one time then freeze them and all that is needed is to pull them from the freezer and cook them throughout the week. Saves a lot of time and headache! Great book!

tried at least 10 of the meals and they are all very bland...not a fan

One of the BEST freezer meal books I have ever used!!! When I learned I was scheduled for foot surgery I needed a way for my husband to get meals on the table quickly without too much trouble. This book was a life saver! I started to prepare meals from the book and had our freezer stocked with about 2 months worth of meals in no time at all. The recipes are delicious and easy to prepare! I love that the recipe measurements are already calculated to make larger quantities, by 3x, 6x or

9x. I generally tripled the meals I made and it was so easy! The ladies did a super job with this book! I have given this book to several of my friends as gifts and they love it as much as I do! I continue to go back to this book time and time again when I need to stock my freezer with easy and delicious meals! We have never been disappointed with any of the meals from this book! I now have their other cookbook, "Don't Panic More Dinners in The freezer" .. This has been a tremendous time saving tool for me!

Great recipes and easy to understand. Some meals are precooked and others are seasoned meat before freezing them - that what I wanted. The recipes are written so that you can increase the amount of meal at a glance rather than doing the math in your head. My problem is that the ingredient list is a picture so when you increase the font size the directions and title get larger but not the ingredient list....a little annoying when you try to shop with your phone at the store or cook with dirty hands to see what it says. If that can get fixed, that would make things a bit more easier.

I purchased this book and More Don't Panic...three months ago. At the same time, a local store had a huge sale on chicken, so I spent several hours one Saturday using recipes from these two cookbooks. First, I had most of the ingredients on hand, and found all ingredients basic and easy to come by. The recipes themselves were easy to assemble, and instructions were clear and easy to follow. I made one soup, one dish I could cook in the crockpot at a later date, one that we cooked on the grill then sliced and packaged in small containers, and the others simply required baking on the day you plan to serve. I love this technique as it provides healthy sit down meals for a busy family who prefers not to eat out everynight. Our daughter is in ballet 3 nights a week and my husband often travels or works late There is just one BUT, and that is, most of these recipes are very bland. I have tried about eight recipes but only one was a big hit, the rest were ok and there was one miss. So, if you don't mind bland, or are creative enough to spice up these recipes either as you assemble them or when you serve them, this cooking concept is a winner, and if you shop right will also help you save money. On my first cook day, I made enough to serve for almost two months though I don't use them every day...We usually do a roast chicken which I use for left overs during the week, a few of these freezer meals and some fish that which is easily cooked. I actually tried another of these assemble and freeze cookbooks, which was supposed to be "gourmet" and found the recipes to be bland as well as did other reviewers. I think these recipes have potential, however, and hope that the author will continue to experiment.

When I saw the title I thought these would be recipes that I could cook ahead of time and freeze. Instead these recipes allow you to do the preparations ahead of time, freeze, then thaw and cook at a later time. Some of the recipes once thawed require up to 2 hours to cook. This is not what the title indicates. For me the title indicated once the recipe was prepared I could thaw quickly and be assured that the end product would be delicious. That would remove the panic. There are not any guidelines for thawing so we know the safest way to thaw is to place product in the refrigerator until thawed (how long?). Instruction tell you to thaw and then cook according to directions. I would still panic if these meals are in the freezer. This is just another cookbook.

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