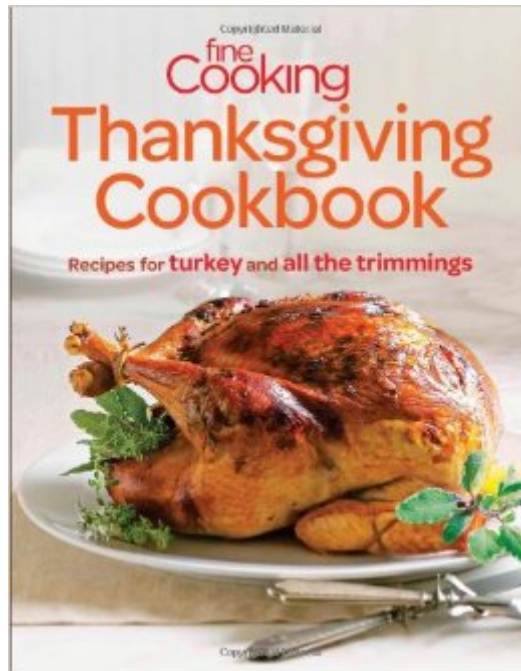


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# Fine Cooking Thanksgiving Cookbook: Recipes For Turkey And All The Trimmings



## Synopsis

The holidays are a time for family and friends. They can also be a time of stress, anxiety, and slaving over a hot stove. The editors of "Fine Cooking "magazine know all about the problems and pitfalls of preparing a full-course holiday meal...and they are here to help! This cooking survival guide previously in hardcover as "How to Cook a Turkey," presents all the reader needs to know to make things go smoothly, look great, and taste delicious. The 100 recipes cover the meal from soup to nuts. There is an entire chapter on turkey that covers everything from the different types available (organic, kosher, wild) to what to do when you find you still have a frozen bird, as well as traditional takes and inspired twists on roasting your turkey. Loaded with step-by-step instructions on techniques like how to make gravy or roll out a pie crust, "Fine Cooking Thanksgiving Cookbook "will become a trusted, well-thumbed resource.

## Book Information

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## Customer Reviews

There could possibly be one major problem with this book's title. They probably should have named it something covering all holiday meals. Personally, I'll be applying several of the tips to my Christmas supper this year. Which brings up another thing, when I say tips, I'm not exaggerating. The book covers a universe of preventable uh-ohs, including multiple things I never even considered a problem before. (I didn't know homemade cheesecake shouldn't have cracks!!!) And not just problems—the book breaks down and explains the ins and outs of certain techniques and ingredients. For example, I've heard of people brining a turkey and I knew a little bit as to why that helps season and keep your bird from drying out—but this book

actually told me what each ingredient in the brine does. I didn't know adding Sugar to a brine helps the turkey brown. Did you? The book also gives a basic brine recipe. That means I get to choose and add my own seasonings. Honestly, that's what stopped me from trying out a brine before. Every recipe I found had some cultural spin to it – Mediterranean, Cuban, etc. I'm pretty old school when it comes to my Turkey. I like to stick to the basic flavors I was raised on – Sage, Thyme, etc. Maybe one day I'll put an Italian spin on things but until then, we dig our traditional spread. If you want a different spin on it, though, fear not. The book gives us different herbs, an assorted description of flavors, and many options to play with. It even breaks down and talks some serious turkey – the difference between organic, heritage and premium birds – size of pans, stuffing and more. That being said, some of the recipes in the book seemed a little too fancy at first, if you are a Southern girl like me, but after reading further, most are not.

Turkey time is coming for people in the United States with Thanksgiving – is it time to find a few new recipes for the main meal as well as what to do with the inevitable afters? Of course, you don't need to be American to possibly find much of interest in this book! Guidance is given at the start for those who have not had to host a Thanksgiving feast, yet it could be worth casting an eye over for everybody as it might yield a few hints, tips or new ideas that you hadn't considered before. Then it is straight onto the recipes, split between appetisers; soups, salads and cranberry sauce; turkey, stuffing and gravy; vegetables; potatoes & grains; pies & tarts: desserts and finally what to do with the remains – You need to look through this book sequentially at least once to get the most out of it as some of the hints and tips can be found tucked in-between recipes and thus easy to overlook if you are not careful. This book was particularly interesting to this reviewer, who has never celebrated a Thanksgiving feast but as a Brit Turkey is a traditional Christmas Day staple, as there were many new and quite exciting recipes to try. Of course, if you have a family tradition of only making your meal in a certain way you might overcome some resistance but it could be worth a try! In fact many of these recipes will be eminently suitable for any time of the year so it is unfortunate that many might just pull this book out for Thanksgiving and not consult it again for another 11-and-a-half months. The recipes are very clearly written, informative and take things in a logical, structured manner including telling you what to make ahead of time and when.

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