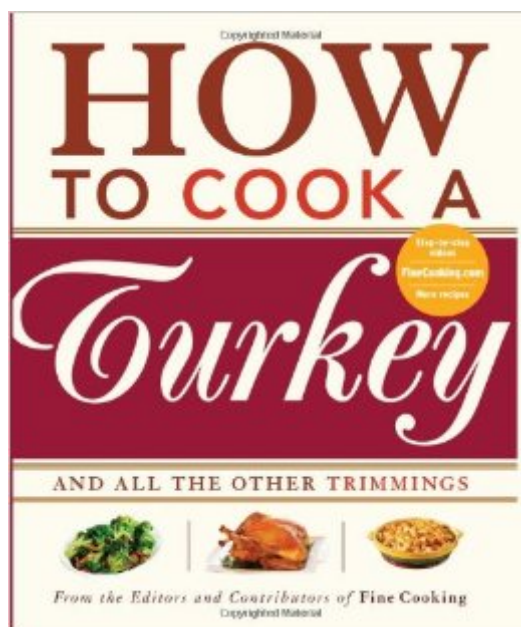


The book was found

How To Cook A Turkey: *And All The Other Trimmings



Synopsis

How to Cook a Turkey* is meant to be holiday survival guide for a wide range of home cooks: first timers who have no idea where to even begin; more experienced cooks who, nonetheless, forget every year what temperature to cook their turkey at and for how long; and cooks of all levels who like the idea of having one compact holiday handbook of recipes and how-to information specific to their circumstances. The book contains 100 recipes for everything from appetizers to desserts (including an entire chapter on pies), as well as lots of information on everything to do with turkeys (buying info, thawing times, oven temperatures, cook times), as well as on stuffing and making gravy.

Book Information

Hardcover: 234 pages

Publisher: Taunton Press; First Edition edition (October 1, 2007)

Language: English

ISBN-10: 1561589594

ISBN-13: 978-1561589593

Product Dimensions: 7.4 x 0.9 x 9.2 inches

Shipping Weight: 1.8 pounds

Average Customer Review: 4.4 out of 5 stars [See all reviews](#) (8 customer reviews)

Best Sellers Rank: #685,625 in Books (See Top 100 in Books) #32 in [Books > Cookbooks, Food & Wine > Entertaining & Holidays > Thanksgiving](#) #115 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Poultry](#) #751 in [Books > Reference > Encyclopedias & Subject Guides > Cooking](#)

Customer Reviews

I checked this out at the library last fall and my husband (who was a personal chef at one point, very briefly) just loved this book. We had the most delicious food last Thanksgiving and all winter because of this book! So, I'm buying the book this year, which says something since I work at a library. Note that this book has lots of photographs, clear instructions, and a blend of traditional and not-necessarily-traditional recipes. My top 2 favorites (though I really loved pretty much everything we tried) include: 1) Roasted Winter Vegetables with Maple-Ginger glaze AWESOME - even my 2 year old loved it! and 2) Dried Apricot and Date Stuffed Turkey Breasts with Marsala Glaze (oh, I'm getting so hungry just thinking about it!). As my husband is the cook, all I can say is that he says all of the recipes came out good and I can say that they all tasted great! If you can only get one winter

recipe book - this is the HOLY GRAIL - check it out!

and this is like having a personal secretary for the feast. The directions are specific and very very helpful. The ideas are varied and can guide you to new worlds of taste, or help improve the family preferred standby. Lots of great side dish "go-with's", again, both courageous and familiar. The appetizers, yes appetizers, are slightly unusual, so this becomes a year round resource for both guest and guest when ideas fail after you've asked "What can I serve/bring" Even when "thinning" out my cookbook collection, this is a keeper.

I've read plenty of books that included tips for planning a large dinner, or hints for cooking a turkey, etc. This is the first book I've found that has been this thorough. There are tips in here I haven't seen anywhere else (except maybe in a couple of the online articles we posted a few years back) I certainly haven't seen all of this information collected in one place before. Whether you need to know how much turkey to buy for your number of guests, or how long to cook a given turkey, or how to ensure that your serving day will be as relaxed and reliable as possible, it's in here. If you make a tradition out of any kind of recurring large dinners, I highly recommend reading through the materials in this book. Since we've made a ton of turkeys and have pretty much got that down pat (barring unexpected oddities "everyone has an off year"), we had to try something new. Thus we ended up making the turkey that's roasted with bacon strips on top, glazed with maple syrup, stuffed with a cornbread, cranberry, pear, and wild rice stuffing, and served with pan gravy (which, of course, includes cider, pear, and maple/bacon drippings). When you make something like this, you know one of two things will happen: either you're going to be disappointed, or you're going to be very, very happy. With those kinds of ingredients there isn't much room for a middle ground. Let's just say we were definitely not disappointed! We both love the savory/sweet combination of flavors, and this recipe delivered. The "ultimate fluffy mashed potatoes" were surprisingly so. They included tips to help you avoid gluey or gummy potatoes, and they included a couple of surprising ingredients (lemon zest? Who knew?!). The cookbook is great about trying to avoid providing too many oven-based recipes, since oven space will be at a premium, particularly when you're roasting. We tried a "slow-cooked" broccoli, pancetta, and garlic stovetop recipe that came out particularly well. Despite the minimal amount of effort & ingredients, it was incredibly flavorful. By far my favorite dish, however, was the cranberry-pear salsa. I was dubious about a cranberry relish-type recipe that used raw cranberries, not to mention

bell pepper and hot pepper. But it's sweet-tart and divine, using both honey and sugar to bring the flavors together! In fact, we might have to make another batch. Hmm... There are of course some recipes in here for what you might do with turkey leftovers. We decided to try a recipe for turkey cakes with a roasted tomato salsa, because it seemed quite different from the usual fare of faux-Mexican food or soups. What impressed me most about it is that it used flavors and textures that are radically different from the ones you'll typically find in your Thanksgiving dinner, so it'll seem new and different after several nights of leftovers. But dessert "dessert" was absolutely the star of the show. Believe it or not, the white chocolate* souffle cakes with chocolate raspberry sauce were surprisingly easy to make. And because they can be refrigerated for up to two days before baking, you just pop them in the oven at the last minute! They form a delicate, divine cakey-puddingy white chocolate dessert, with a tart bittersweet chocolate-raspberry sauce on the bottom. I think I might have died and gone to heaven when I had the first one. The book is filled with tips and a plethora of creative recipes, and we didn't have any problems with any of it. The tips are far more thorough than those in other books I've tried, the layout is easy to read and make sense of, and beautiful photographs help you through some of the recipe steps. Add to that the absolutely delightful results, and I don't think you can go wrong with this one! NOTE: Book provided free for review

So, I'm cooking my first Thanksgiving meal and it being a little daunting, I decided to try to get as much help as possible. How to Cook a Turkey... is the best book I've come across so far. It has some really great tips and it really is geared for the beginner...ME! The recipes are pretty good...I'm really looking for very basic, traditional, classic dishes and this cookbook seems to have a mix of traditional and modern-take-on-traditional recipes, so maybe something for everyone. I love the pictures and the step by step instructions. The introduction gave really great advice, the tips about the turkey seem very helpful and the desert section is great! I think some good inspiration can be found in these recipes.

This is absolutely the best cookbook I ever bought. Everything I have tried has turned out great and some of the recipes (like the Apple Pie, Roasted Winter Vegetables and Carrots and Parsnips in Herb butter) have become my go to recipes for Thanksgiving. This is a great book, I have no doubt at all that even the recipes I haven't tried yet would be delicious!!

Lots of good info.

Good book!

I wanted to like this cookbook, but even with the pictures, there is nothing I'd actually make. If you like brussel sprouts be sure and buy this book.

[Download to continue reading...](#)

Talk Turkey to Me: A Good Time in the Kitchen Talking Turkey and All the Trimmings How to Cook a Turkey: *And All the Other Trimmings Fine Cooking Thanksgiving Cookbook: Recipes for Turkey and All the Trimmings Manufacture Of Narrow Woven Fabrics - Ribbons, Trimmings, Edgings, Etc - Giving Description Of The Various Yarns Used, The Construction Of Weaves And ... Also Descriptive Matter As To Looms, Etc. Cook It in Cast Iron: Kitchen-Tested Recipes for the One Pan That Does It All (Cook's Country) Mr. Food Test Kitchen Cook it Slow, Cook it Fast: More Than 150 Easy Recipes For Your Slow Cooker and Pressure Cooker Captain Cook's World: Maps of the Life and Voyages of James Cook RN Teens Cook: How to Cook What You Want to Eat How to Cook Everything: Easy Weekend Cooking (How to Cook Everything Series) How to Cook Everything Fast: A Better Way to Cook Great Food The Gray Cook Lecture Compendium: A Collection of Gray Cook Lectures A Plump And Perky Turkey The Complete Jerky Book - How To Dry, Cure and Preserve Everything from Venison to Turkey Greater Middle East Region: Including Afghanistan, Pakistan, Libya and Turkey (Hammond Greater Middle East Region Map) Turkey Trouble I'm A Turkey! Turkey Hunting for Kids (Into the Great Outdoors) Turkey in Pictures (Visual Geography (Twenty-First Century)) 103 Uses for Your Turkey Fryer Illumination in the Flatwoods: A Season With The Wild Turkey

[Dmca](#)