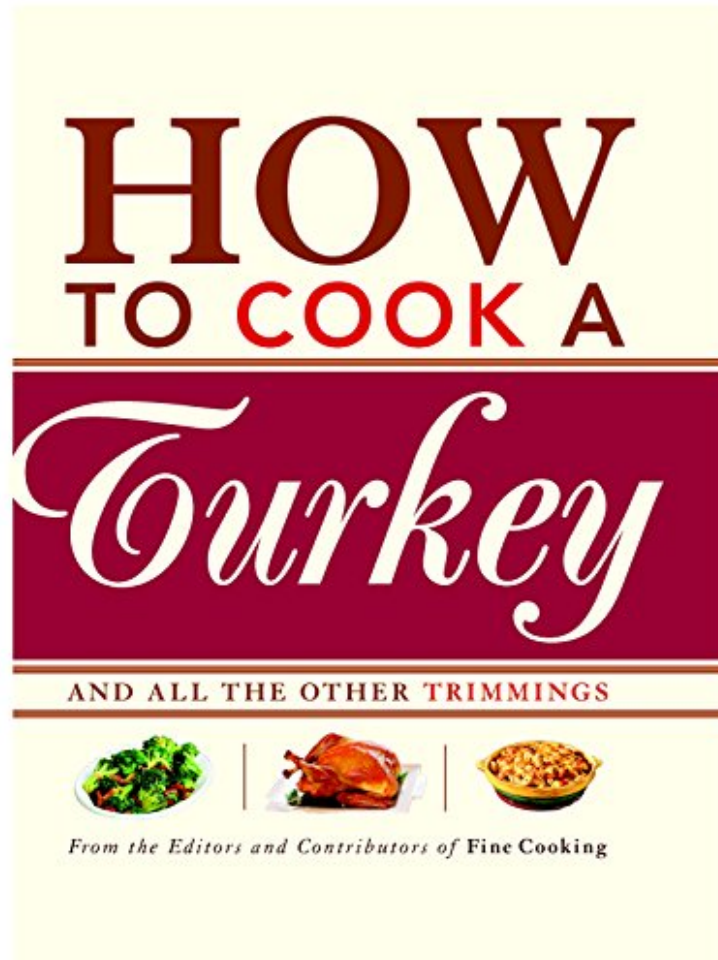


(Ebook free) How to Cook a Turkey: \*And All the Other Trimmings

## How to Cook a Turkey: \*And All the Other Trimmings

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**Editors of Fine Cooking : How to Cook a Turkey: \*And All the Other Trimmings** before purchasing it in order to gage whether or not it would be worth my time, and all praised How to Cook a Turkey: \*And All the Other Trimmings:

0 of 0 people found the following review helpful. Yes, the holidays ALWAYS returnBy hannahand 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.0 of 0 people found the following review helpful. No more Menacing TurkeyBy SUSANA gift for my friend from Spain, who has never experienced Thanksgiving, and was truly intimidated by the Turkey!0 of 0 people found the following review helpful. Five StarsBy Tundra-doggLots of good info.

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.

People Magazine November 19, 2007 Tradition rules in this reassuring volume from "Fine Cooking," Notes on brining, trussing and "straight talk on stuffing" accompany recipes for wood-smoked grilled turkey, turkey stock, Turkey Tortilla Soup, turkey Caesar salad...everything but turkey on white with mayo. And that, of course, is a tradition that needs no improvement. Chicago Tribune November 7, 2007 What it is: Thanksgiving from, well, soup to nuts, for the beginner or veteran: It's all here. This book points out that the advice on "how to survive Thanksgiving" works for any holiday, and that advice basically boils down to planning, plotting and preparing ahead. There are some problem-solving tips for when, say, "It's Thanksgiving morning and the turkey is still frozen" or "The gravy isn't what you would call silky-smooth" -- and a helpful timetable for the big day. Praise (and quibbles): We like that the book includes the kinds of things that a newbie might not know to consider, like planning oven and refrigerator space and the suggestion to prepare all garnishes in advance, so they can be sprinkled, scattered or otherwise deployed at the last minute. Recipes for everything from appetizers to dessert are appealing and easy to execute, as is true with most recipes from Fine Cooking magazine. A special section includes recipes that will use up leftovers, if the idea of another day-after turkey sandwiches palls. Why we think you'll like it: "Fine Cooking's" hallmark is contemporary flavors and easy-to-follow instructions. We trust the magazine's recipes implicitly and think you will, too, after you give one or two a whirl. Some mighty fine contributors write for the magazine, and there's sure to be something here that appeals. The Baltimore Sun November 14, 2007 Turkey-cooking is just a facet, just a chapter, of what "How to Cook a Turkey" offers in more than 200 well-designed, photograph-heavy pages. The "Fine Cooking" staff attempts to guide both novices and veterans alike through a holiday feast - from appetizers straight through dessert, and on to leftovers. Though specifically aimed at Thanksgiving with its turkey, stuffing and cranberry selections, the bulk of the recipes would be at home at any sort of celebratory meal. Detroit Free Press November 7, 2007 "How to Cook a Turkey" (Taunton, \$19.95) from the editors of "Fine Cooking" magazine is a quintessential reference guide to all things turkey and Thanksgiving trimmings. Hartford Courant (Connecticut) November 15, 2007 "How To Cook a Turkey: And All the Other Trimmings" is an excellent compendium of advice, problem-solving tips, recipes and techniques. Compiled by the "Fine Cooking" magazine's editors and contributors, the book covers the holiday meal from appetizers to desserts. The food professionals talk the reader through steps such as how big a turkey to buy (one pound per person), to brine or not to brine (a way to add flavor and moistness, but don't brine a kosher bird), and how to check for doneness (if you don't own an instant read thermometer, it should be the first item on your shopping list). The turkey chapter covers different cooking methods - grill-roasting or stuffing a boneless turkey breast - while some techniques merit step-by-step photos. "Fine Cooking" respects the traditional nature of the holiday. Recipes are familiar comfort foods rather than trend-setting. The lengthy dessert chapters - the category that often closes a general cooking book - don't provide the final word, however. The last chapter, "Continuing the Feast," offers some rather different leftovers recipes. The Daily News of Los Angeles November 21, 2007 It's the season for talking turkey and a wealth of info on the topic is packed into the new book How to Cook a Turkey and All the Other Trimmings' by editors and contributors of "Fine Cooking" (Taunton; \$19.95). It'll help you orchestrate a Thanksgiving feast in style from beginning to end. Designed for beginners as well as veterans, it includes all kinds of advice -- on planning, advance prep, solving problems, garnishes, use of oven and fridge space, and more. If your accompaniments need a little jazzing up this year, you'll find an assortment of appetizer, side dish and dessert selections here with modern flavors and flair -- some 100 recipes total -- from the magazine. It's a good volume to rely on for all kinds of entertaining throughout the holidays. About the Author Filled with pages of inspiration and information for cooks of all skill levels, Fine Cooking magazine features hands-on, how-to advice and recipes from America's culinary experts. Visit the magazine Web site at [www.FineCooking.com](http://www.FineCooking.com).