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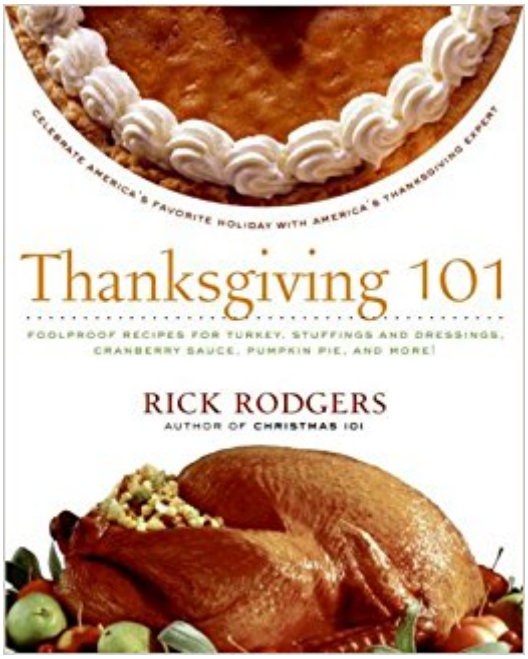
Thanksgiving 101: Celebrate America's Favorite Holiday With America's Thanksgiving Expert



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Synopsis

Every fourth Thursday of November, Americans open their homes to friends and families. But when was the last time most of us made dinner for such a big crowd? With Thanksgiving 101 by your side, preparing for the holiday will be a pleasure. With step-by-step instructions for classic Thanksgiving dishes, as well as new twists on old favorites, this book will become gravy-stained in its first outing. Whether you’re looking for new ways to cook turkey; traditional trimmings, chutneys, or chowders; a vegetarian entrÃ©e; or fresh ideas for regional classics, including Cajun-or Italian-inspired tastes, Thanksgiving 101 serves up a delicious education for novice and experienced cooks alike. And cooks will turn to these dishes all year long whenever they are throwing a big party. With foolproof recipes, detailed menu timetables, and down-to-earth advice, Thanksgiving 101 is the holiday cook’s best friend.

Book Information

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Customer Reviews

Getting ready for your first turkey or dissatisfied with the dry results you got last year? Not to worry--"Mr. Thanksgiving," Rick Rodgers, is here to teach Thanksgiving 101. And he ought to know. For the last eight years he has been traveling the country to teach his class as the media spokesperson for Perdue Farms, an industrial giant among turkey producers. Before getting to what he calls the "Main Event," Rodgers has advice about how to plan ahead and coordinate the labor to make the day itself more enjoyable. He opens with sections on appetizers and beverages (Glittering Spiced Walnuts, Spicy Cheddar and Pecan Balls, Bloody Marys and Ramos Fizzes) and soups and salads. The "Main Event" is everything, absolutely everything, you would want to know about

buying, thawing, prepping, and roasting a turkey. You needn’t look any further. There’s a long question-and-answer-style section that anticipates any questions you might have. Then it’s right on to everything from Perfect Roast Turkey with Best-Ever Gravy to Holiday Meatball Lasagna. Follow all that with sections on stuffings and dressings, side dishes, yeast and quick breads, desserts (there’s more to do with that pumpkin than make pie--how about Pumpkin-Walnut Roulade with Ginger Filling?), and leftovers (Turkey Tetrazzini), and you can see how Rick Rodgers’s Thanksgiving 101is the cookbook equivalent of one-stop shopping for your holiday meal. --Schuyler Ingle --This text refers to an out of print or unavailable edition of this title.

In his briskly informative, humorous fashion, Rodgers tells you Everything You’ve Always Wanted to Know About Cooking Thanksgiving Dinner but Were Too Harassed to Ask. A Thanksgiving specialist?he’s the author of The Turkey Cookbook and teaches Thanksgiving 101 classes?Rodgers has developed and refined over 150 recipes, surefire cooking methods and detailed timetables to help the anxious host and hostess master all aspects of the national feast. Whether unmolding the cranberry mold, serving up lively vegetables (Not Your Grandmother’s Succotash), baking Buttermilk Biscuits, mastering do-ahead gravy, mashing lump-free potatoes or roasting a bird?10 different ways?Rodgers reassures the cook in the kitchen. Along the way, he gives some snazzy twists to the basics, e.g., "Tamale" Stuffing with Pork, Chiles and Raisins, Scalloped Yams with Praline Topping, and Pumpkin-Walnut Roulade with Ginger Filling. Menus, informative essays on ingredients, a complete q&a section on turkey, great pies and inspiring leftovers (tacos to Tetrazzini) complete the confidence-building course. Copyright 1998 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

I have used this book for years and I go back to the same recipes every year. I do all the cooking myself (including for 19 people a couple of years ago) and this book makes it a breeze. The recipes are delicious and I the make-ahead mashed potatoes are the only way I make them now. The timelines that Rick provides ensures that cooking everything isn’t stressful and usually I only have two or three things to make day of. I’ve bought this book for countless friends and just ordered it for someone again today.

Excellent advice and rundown for preparing a Thanksgiving meal, covering every course from planning ahead to preparation. I purchased this book to help guide me in hosting my first Thanksgiving meal. I cook fairly often for myself, but had never hosted a dinner of this magnitude.

This book provided all the guidance necessary to plan and execute a very good Thanksgiving meal.One thing that would be a nice addition to the book: pictures. I did not find the lack of pictures to be a serious hindrance in this case, but I love when cook books include them.

I gave this book to my daughter as a gift when she first started cooking Thanksgiving dinner on her own. The recipes are fabulous and I've now bought the book for myself, even though I'm an experienced cook. I recommend this book to everyone! The Chicken Broth with Pumpkin Tortellini is a winner and we now make it every year at Thanksgiving!

I cant even tell you how many times this book has saved my behind. It is my Holy Grail of holiday cookbooks. I used it to cook my first Thanksgiving dinner ever for a small family; a meal I accomplished from start to finish on my own - and it came off with flying colors - up untill today, Easter Sunday, many many years later... This book will tell you how to make everything you'll need for a elaborate feast or allow you to do something simply on any night, easily and elegantly. The book cuts out all the fluff and gets you right into the process immediately. Trust me, you will make the BEST gravy and stuffing on the planet - not to mention fabulous turkey and all the trimmings - bar none. People will rave for years. So do yourself a favor and just buy the book! For a while I couldnt find this book for years when I wanted additional copies- and then some came in stock and I bought them new or used-wherever I could- to give as gifts to girlfriends - and they have thanked me year after year.

How can anyone dislike a book that conjures up the smells and tastes of Thanksgiving? Given that advantage, this is still a pretty good purchase. The recipes are good, if not spectacular, and his writing and anecdotes are enjoyable. His book on "Sides" is broader and more worthwhile, but among books limited to Thanksgiving fare this one certainly is worth a look. Might even find a new dish that becomes a holiday favorite for years to come!

This is an awesome book. It answered questions I didn't even know I had about cooking turkeys and I have been making thanksgiving dinner for 23 years. Really fun book and I found old "family" recipes or very similar versions in it. Wow!

Rick Rodgers has many previous cookbooks to his credit, but this is his best. Whether you are a veteran at Thanksgiving dinner prepapration, a first-timer, or somewhere in between, this volume

will give you ideas, strategies, and a couple of wonderful stories about how the author has handled the meal over the years.The recipes deal with formal service, buffets, and even a possible solution for cooks who have to deal with televised football that is in competition with the meal. Whatever your meal plans, there are ideas & solutions here.There are many traditional dishes documented clearly for those of us who were not paying attention at Grandma's or Mom's elbow, along with some more modern variations on the Thanksgiving theme. Above all, Rodgers knows and understands the limitations of the average American kitchen, and just how much space that we have available in our freezers, refrigerators, and ovens. The recipes acknowledge this nicely, and he often presents a top-of-the-stove alternative to some dishes, rather than forcing us to jam yet another casserole into an already overcrowded oven.On the subject of buffets (which more of us seem to be embracing nowadays), he gives some practical suggestions so that the host/ess does not end up with half a dozen veggie casseroles, but no salads. Many of the recipes have steps that can be prepared earlier in the week, and then put into play on the Big Day.Most of all, there is a nice tone to the book. The author acknowledges many of the traditional Thanksgiving dishes that we have all known or experienced (Jell-O molds, Campbell's Green Bean Bake, canned cranberry sauce), while gently presenting alternatives for those who would like something just a little bit different this year.It's only mid-October, but I now have my family's Thanksgiving dinner planned right down to the desserts!

I started to check this book out of the library each year to make a turkey dinner. After splattering gravy on it and getting pages stuck together I decided to buy my own copy.Great book for cooking your first turkey or for ideas if you already know how to cook a turkey. Also teaches you how to make stock and turkey soup.You also have to try the cocktails... Ramos Fizz and Autumn Glow Punch are delicious.

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