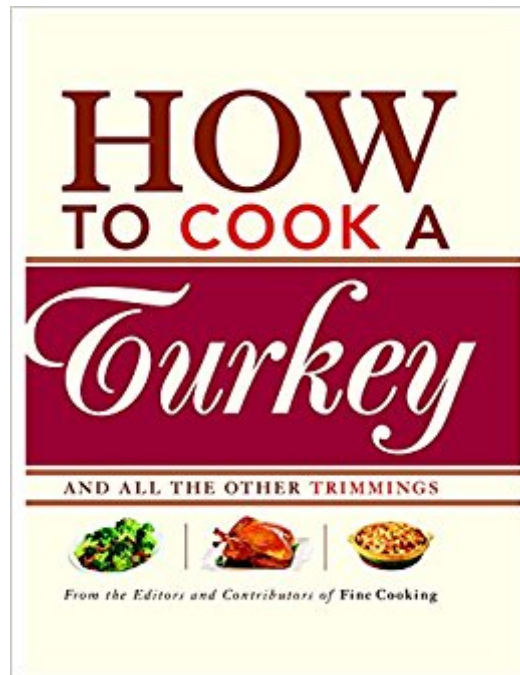




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How To Cook A Turkey: *And All The Other Trimmings



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

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Customer Reviews

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.

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.

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.

A gift for my friend from Spain, who has never experienced Thanksgiving, and was truly intimidated by the Turkey!

Lots of good info.

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!

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.

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 typically find in your Thanksgiving dinner, so it seems 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.

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