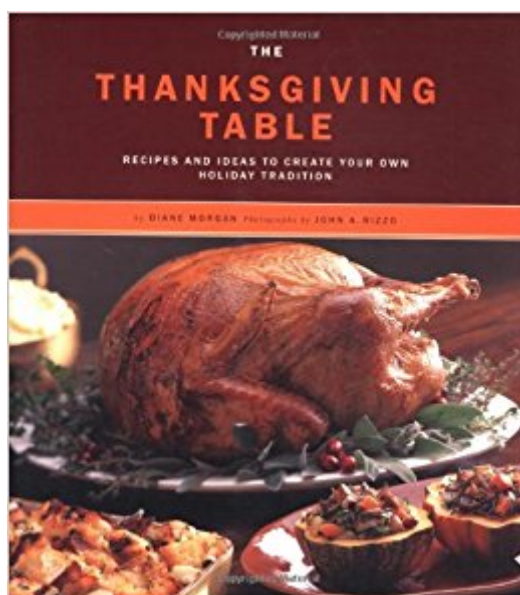


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The Thanksgiving Table: Recipes And Ideas To Create Your Own Holiday Tradition



Synopsis

Sometimes the only thing Thanksgiving hosts have to be thankful for is putting their feet up at the end of the day. For novices, orchestrating The Feast is no easy task. And even for old pros it's a bit of a challenge. Enter *The Thanksgiving Table*: the lowdown on the how to. Everything from the foolproof secret to a moist bird and how to truss and carve it to menu suggestions and simple, elegant table settings. Plus, recipes for classics like cranberry relish as well as more innovative dishes--and a whole section devoted to vegetarians. And maybe best of all, do-ahead tips and plenty of food and technique photographs to make planning in advance a breeze. *The Thanksgiving Table* is a kitchen essential--a book for which every home cook can give thanks.

Book Information

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Customer Reviews

This primer on Thanksgiving cooking and traditions brims with fresh ideas for both food preparation and table decoration. Morgan (*Cooking for the Week*) is the anti-Martha Stewart none of these recipes is fussy for the sake of fussiness. They are instead guides to creating updated classics such as Gratin of Fennel and Tomato, and Acorn Squash Stuffed with Wild Rice, Cranberries, Walnuts and Hickory-Baked Tofu. In deference to the holiday, instructions for advance preparations and shortcuts are provided: for Lasagna with Sugar Pumpkin, Ricotta, and Fried Sage Leaves, for example, Morgan explains how to substitute fresh pasta or no-boil lasagna noodles. A chapter on turkey provides instructions for buying and handling the bird, as well as recipes for Barbecued Turkey and a simple Roast Turkey Breast for a Small Gathering. There are even a few vegetarian

entrances, including Spaghetti Squash with Zucchini, Garlic, and Tomato Sauce. The dishes here are new, but never so adventurous that they would be inappropriate for a traditional holiday celebration. Stuffing ideas include Italian Sausage, Mushroom and Sage Stuffing, and Chestnut, Leek, and Fresh Herb Bread Pudding. Desserts play on classic Thanksgiving flavors: Chocolate Gingerbread with Sugar-Glazed Apples, and Pumpkin Cheesecake with a Gingersnap Crumb Crust. A chapter on using leftover turkey offers Turkey Potpie with a Biscuit Crust, and Turkey Enchiladas. Menus for variously sized parties and clever ideas like miniature pumpkins cut to encase votive candles round out this spot-on effort. (Nov.)Forecast: This is an incredibly useful little book. At this modest price, it should sell briskly and prove a solid seasonal backlist item as well.Copyright 2001 Cahners Business Information, Inc.

Cooking teacher and author Morgan presents dozens of recipes for both classic Thanksgiving dishes and more contemporary alternatives, such as Roasted Beet Salad with Goat Cheese and Bittersweet Chocolate Parfait with Cranberry-Cherry Coulis. There's a chapter of vegetarian entries for nonturkey eaters, as well as a handful of crafts and decorating ideas. Rick Rodgers's popular Thanksgiving 101 (LJ 10/1/98) covers much of the same ground, but since Thanksgiving is the one holiday that sends even noncooks into the kitchen, larger collections may want to add both. Copyright 2001 Reed Business Information, Inc.

I bought an extra copy of this book, one I've used and loved for a long time. I wanted a back-up copy so that I need never worry that I'll be without it. It's that good. The cranberry pie recipe alone is worth the price of the book, no kidding. It is now a staple of our holiday dinners. (I have always been intimidated by pie-making, but not with this one.) The stuffed acorn squash recipe is terrific for vegetarians and non-veggies alike. There are several of these can't-do-without recipes, definitely worth a try. To tell the truth, I like this first version better than the later iteration. That one I gave to an interested friend who loves it. This first version? It's a keeper.

I purchased this book only recently and tried it out over the past holiday. I can now heartily endorse it. Ms. Morgan has put together a collection of easy to follow recipes that will liven up your Thanksgiving table. Many look like your standard fare, but have been jazzed up with new preparation techniques. A perfect example is the Chiffonade of Brussel Sprouts. I have to have brussel sprouts on my table every year, but was so bored with them. I followed her technique for shredding them, then sauteeing - they came out like a warm slaw, perfectly cooked and offset with

the hazelnuts - I had no leftovers at all! I will be making that dish again, for sure. I primarily purchased the book for her section on vegetarian entrees and again, she did not let me down. The stuffed acorn squash was, as she stated, fantastic, and my vegetarian guest was thrilled. I do have one complaint/suggestion: I wish that each recipe had said how far in advance each recipe could be prepared ahead. I believe in a book about holiday cooking, where most people begin to cook several days in advance, knowing how far in advance each thing could be prepared would have made this book ideal for anyone preparing the holiday feast. I have enough experience to figure it out myself, but not everyone does. I believe this book is an excellent buy, however. If you like Holiday cooking and are looking to change things up a bit, you should buy this book. You will enjoy it, and so will your guest.

Perfect! Great ideas!

Very nice book with pretty pictures and awesome recipes for thanksgiving. It's a very classic thanksgiving cooking book. If you are looking for something more "new" this book is not it, but very good nonetheless. My favorite recipe was the sweet potato praline. It's ridiculously good!

This book was on my daughter's cookbook shelf when I was back visiting her. A couple of the recipes looked intriguing enough that I tried them in June. What a delight! So I ordered the book and it was here waiting for me upon my return home.

My favorite turkey gravy and good clear instructions. Really like this book.

already owned a copy of this and use it all the time so I decided to give this as a gift

Ok

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