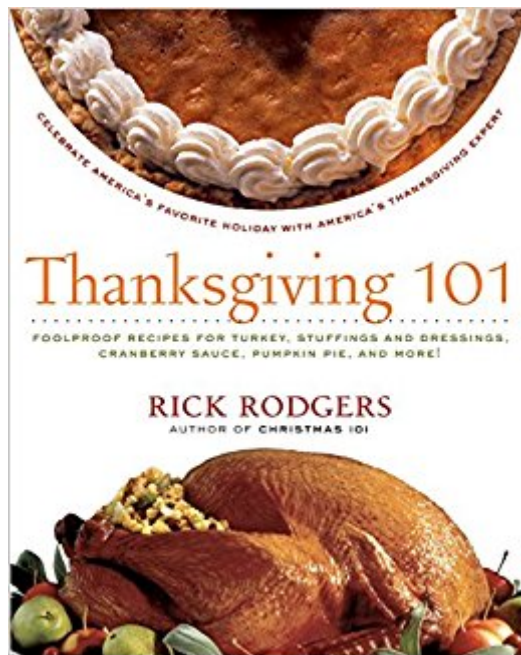


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# Thanksgiving 101: Celebrate America's Favorite Holiday With America's Thanksgiving Expert (Holidays 101)





## 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 entrée; 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

I am a non-cooking, hotel hopping film actress. I've been on the road for several years, spending most thanksgivings eating room service turkey or having some European Film Crew Chef attempt to prepare the quintessential American Feast. Do they even eat Turkey in France? This year I found myself at home and, under pressure from my very large Italian family, I made my first T-giving turkey dinner. I happened upon Rick's book and studied it feverishly. I stashed it in my kitchen in a strategic location; lest I be accused of cheating. My meal went off like a charm. So well, that my Catholic guilt got the best of me and I confessed. Each of my five sisters summarily went and



bought the book. I can't wait until next year. Thank you Rick, With appreciation, Linda Fiorentino.

Rick Rodgers has many previous cookbooks to his credit, but this is his best. Whether you are a veteran at Thanksgiving dinner preparation, 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 can't cook at all and this book taught me to make incredibly good gravy. Everything else was wonderful, too, but the gravy was the part I figured was the impossible dream. If I can cook from this book and succeed, ANYBODY can cook from this book and succeed.

I have used this book for 3 Thanksgivings now. Even if you stick to the timeless turkey/stuffing/mashed potatoes/gravy, like we do, this book will help you do it better and faster. I've managed to add some new side items each year from this book and my family has loved them all. Rick's common sense cooking tips are invaluable! This is a must have for families who love a traditional American Thanksgiving spread.

This book is great for all the steps leading up to the meal: shopping lists, ALL about turkeys, when



to make and reheat foods, etc., and the author is an excellent writer - he's interesting and funny. However, there were many recipes that our family just would not utilize. Also, there should have been more pie recipes. His homemade version of jellied cranberry sauce is delicious and there are definitely other "keepers" that you don't have to wait for the holidays for. I got this book at the library and I am purchasing it through for this year's holiday - for the turkey information alone, it is well worth it.

I bought this book a year ago when I needed to bring a respectable side-dish to a friend's Thanksgiving potluck. This year, however, I was appointed to be the host. The turkey instructions worked perfectly, and the ideas for getting other people to bring something that is on a par with their skills also came off without a hitch. Thanks for the best group dinner we've had in a long time!

I am not a newbie to cooking for Thanksgiving and Christmas (around 15 years+), but this year's turkey was the best thanks to Rick. I have had this book for about 5 years, and it is the best resource for Thanksgiving and Christmas recipe ideas. This year I made the Chutney and Cranberry-Orange Relish that I used to buy, fairly pricey for a small amount. That will never happen again, now! He talks about the pitfalls of the great ideas that you hear of the different cooking methods for turkey and the problems with them. He kept me from making my turkey look like it had been in an accident (pg. 36). You will write in this book and stick your favorite holiday recipes in the pages like I did. Have fun with Rick!

This is one of the greatest holiday cookbooks I have seen and believe me I have looked. My family comes from Italy and we have very little experience when it comes to traditional American cooking for the holidays. This book has made me learn how to cook the best turkey (I have gotten rave reviews, even from people who hate turkey) and I learned to like eating yams! It is also useful for Christmas and/or any other get together. It is easy to follow and anyone from an experienced cook to a beginner can use this book. I truly enjoyed using it this holiday season. I highly recommend it.

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