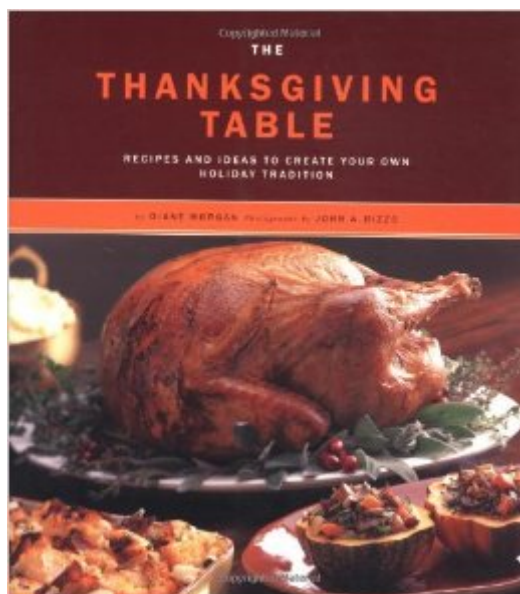


The book was found

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

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.

In "The Thanksgiving Table" Diane Morgan has kicked Thanksgiving up a notch, maybe three. Not only has she included recipes for some of the more traditional items for Thanksgiving dinner but she has some really interesting recipes that take the traditional and give it a slight twist, Shirley LeBlonds stuffing, for example. The twist isn't in the recipes alone but in some of the table treatments as well, burlap and corrugated cardboard on a holiday table? But it works!"The Thanksgiving Table" includes a history of the first Thanksgiving, including the menu, how traditional do you want to get? It also includes a timetable that stretches back a couple of weeks before the event, so you aren't rushing at the last minute. I feel I must mention the recipes for leftovers, I can hardly wait. Along with the fantastic recipes are some of the most incredible photographs I have ever seen in a cookbook. This is a must have for all of us who enjoy entertaining on Thanksgiving. "The Thanksgiving Table" has something for everyone, a step by step for the first timer wanting to start their own Thanksgiving tradition, or it can be used to inspire us old timers with new ideas and a fresh perspective. Well done Diane!

Morgan offers up a wide variety of mouthwatering dishes that are easy to make and (usually) don't require an extra trip to the store or a quest for some obscure ingredient. There are main course recipes for meat-eaters and vegetarians alike, and she even includes ideas for leftovers. Best of all is the brined turkey, which is life-changing. I'll never eat turkey any other way.

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 used the "Search Inside this Book" feature of to try out some of the recipes in this book for this year's Thanksgiving. I made the carrot pudding souffle, the jalapeno cheddar cornbread stuffing, and the sweet potato wedges. All came out wonderfully! The cornbread stuffing was the biggest hit. I strongly recommend this book.

What I love about this book is that it truly offers something for everyone, from novices looking to host their first Thanksgiving to more accomplished cooks who want to try new twists on the classics. Ms. Morgan provides plenty of clear-headed advice to guide you, from choosing the right equipment and do-ahead tips to planning your menu. The book is organized well, and includes everything from a section on the history of Thanksgiving to a chapter on creating great meals with leftovers. There is even a chapter on vegetarian entrees. This is not to say that the star attraction (turkey) is neglected. Ms. Morgan gives us recipes for brined, barbecued, deep-fried, and roasted birds, among others; plus advice on what to look for when buying a turkey. As an added bonus, the book also includes a handful of table-decorating ideas, with "recipes" for making table centerpieces and other autumn home decor accents. Among my favorite recipes: the fragrant walnut rolls, which my family devoured; and the cranberry chutney, with its beautiful jewel color and spice-infused flavor. You will never go back to cranberry sauce after this!

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.

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