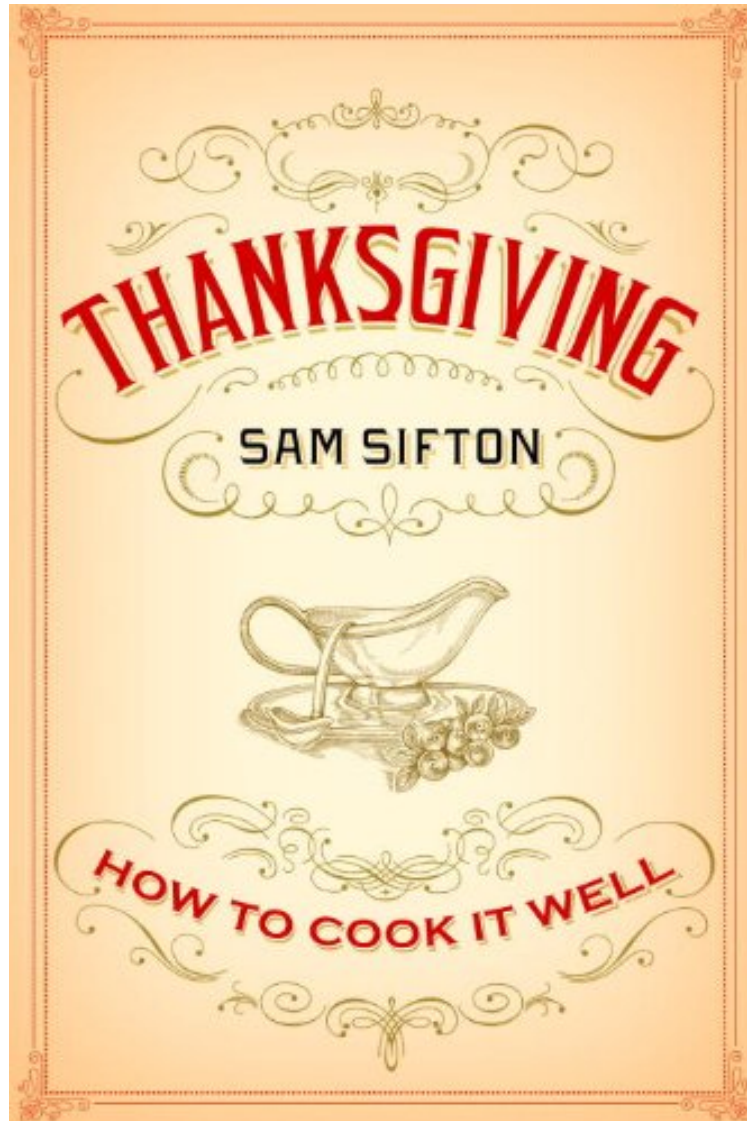


(Pdf free) Thanksgiving: How to Cook It Well

Thanksgiving: How to Cook It Well

Sam Sifton

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Sam Sifton : Thanksgiving: How to Cook It Well before purchasing it in order to gage whether or not it would be worth my time, and all praised Thanksgiving: How to Cook It Well:

5 of 5 people found the following review helpful. One of the best meals of my life.By mnikWe prepared the turkey, fresh bread dressing, cranberry sauce and a couple more recipes out of Sam's book this last Thanksgiving. Boy, oh boy! Fantastic. I love his philosophy of staying traditional and going all-out for this important meal. But be fear not, nothing here was difficult. Our whole family, including our two small kids, reeled in delight at the results.1 of 1 people found the following review helpful. Simple but fantasticBy Firefighters WifeThis is your no nonsense cookbook. If

you just want to know how to cook the best Thanksgiving meal this is the book for you. Its also a great read which is part of the cookbook experience. It covers the turkey, sides, dessert, table setting and even tips on getting everyone to help with the clean up! I bought a couple as gifts and am going to buy a few more, anyone who celebrates Thanksgiving would be a happy recipient of this book a must have! 0 of 0 people found the following review helpful. Five Stars By Lucie Easy reading good suggestions. Upbeat.

NAMED ONE OF THE BEST BOOKS OF THE YEAR BY EATER.COM From one of Americas finest food writers, the former restaurant critic for The New York Times, comes a definitive, timeless guide to Thanksgiving dinner preparing it, surviving it, and pulling it off in style. From the planning of the meal to the washing of the last plate, Thanksgiving poses more and more vexing problems for the home cook than any other holiday. In this smartly written, beautifully illustrated, recipe-filled book, Sam Sifton, the Times resident Thanksgiving expert, delivers a message of great comfort and solace: There is no need for fear. You can cook a great meal on Thanksgiving. You can have a great time. With simple, fool-proof recipes for classic Thanksgiving staples, as well as new takes on old standbys, this book will show you that the fourth Thursday of November does not have to be a day of kitchen stress and family drama, of dry stuffing and sad, cratered pies. You can make a better turkey than anyone has ever served you in your life, and you can serve it with gravy that is not lumpy or bland but a salty balm, rich in flavor, that transforms all it touches. Here are recipes for exciting side dishes and robust pies and festive cocktails, instructions for setting the table and setting the mood, as well as cooking techniques and menu ideas that will serve you all year long, whenever you are throwing a big party. Written for novice and experienced cooks alike, Thanksgiving: How to Cook It Well is your guide to making Thanksgiving the best holiday of the year. It is not fantasy. If you prepare, it will happen. And this book will show you how. Advance praise for Thanksgiving If you dont have Thanksgiving, you are not really having Thanksgiving. This book is as essential to the day as the turkey itself. Its an expert, gently opinionated guide to everything from the cranberry sauce to the table setting to the divvying up of the leftovers, but its also a paean to the holiday and an evocation of both its past and its promising future. Sam Siftons Thanksgiving world is the one I want to live in. Gabrielle Hamilton, bestselling author of Blood, Bones, Butter The charm of Sam Siftons Thanksgiving is that he proposes that home cooks treat this culinary Olympics like any other dinner party dont panic, deconstruct your tasks into bite-size pieces, and conquer that fear of failure. Sam could talk a fledgling doctor through his first open-heart surgery. Its all here from brining to spatchcocking, sides to desserts and served up with a generous dollop of reassuring advice from one of Americas most notable food writers. Christopher Kimball, editor of Cooks Illustrated and host of Americas Test Kitchen

From Booklist No national holiday preserves traditions as rigorously observed as the foods of Americas Thanksgiving Day. In fact, its impossible to imagine the fourth Thursday of November without turkey, cranberries, and pumpkin pie. Sifton, former food critic for the New York Times, sets out to find the best rendition of the time-honored Thanksgiving dinner. Hes not interested in introducing some trendy new food into the feast, just in steering readers to carefully crafted versions of customary holiday favorites. Sifton quickly inventories essential kitchen equipment for the dinner. He enumerates the sorts of turkeys currently in markets and gives a handful of recipes with varying cooking techniques. A host of different stuffings and side dishes complements the bird. Traditional American desserts conclude the meal. He even details how to set a table, recognizing it as a nearly lost art in todays world. This is a good resource for any cook not already bound to fixed and inflexible Thanksgiving menus. --Mark Knoblauch Advance praise for Thanksgiving If you dont have Thanksgiving, you are not really having Thanksgiving. This book is as essential to the day as the turkey itself. Its an expert, gently opinionated guide to everything from the cranberry sauce to the table setting to the divvying up of the leftovers, but its also a paean to the holiday and an evocation of both its past and its promising future. Sam Siftons Thanksgiving world is the one I want to live in. Gabrielle Hamilton, bestselling author of Blood, Bones, Butter The charm of Sam Siftons Thanksgiving is that he proposes that home cooks treat this culinary Olympics like any other dinner party dont panic, deconstruct your tasks into bite-size pieces, and conquer that fear of failure. Sam could talk a fledgling doctor through his first open-heart surgery. Its all here from brining to spatchcocking, sides to desserts and served up with a generous dollop of reassuring advice from one of Americas most notable food writers. Christopher Kimball, editor of Cooks Illustrated and host of Americas Test Kitchen About the Author Sam Sifton is the national editor of The New York Times, the newspapers former restaurant critic and a food columnist for the Sunday Times Magazine. Before coming to the Times, where he has also worked as the culture editor and the editor of the Dining section, he worked as a newspaper reporter and editor, a teacher in the New York City public schools, a first mate on a century-old schooner, and a prep cook. Sifton lives in Brooklyn with his wife and two daughters.