



Thanksgiving 101

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100 Thanksgiving recipes so good you'll use them throughout the year!

On the fourth Thursday in November, 75 million American families sit down to the hearty feast known as Thanksgiving dinner. But earlier in the week, someone in the house has been worrying about doing that dance between mashing potatoes and mixing stuffing; about basting fourteen pounds of turkey and baking that pumpkin pie; and about getting it all on the table at just the right moment.

One of the most popular cooking teachers in America, Rick Rodgers has taught his Thanksgiving 101 classes for years, and now he's collected all of his know-how, recipes, menus, and trade secrets. Rick is with you every step of the way, from shopping through chopping, from choosing the best recipes to selecting the right wine. Whether you're looking for turkey and all the traditional trimmings, chutneys, and chowders; a vegetarian dinner with just the trimmings; or new ideas for regional classics, including Cajun- or Italian-inspired tastes, *Thanksgiving 101* serves up a delicious education for novice and experienced cooks alike. You'll have a seat in the front row as Rick teaches you how to:

Feed twenty-four people when your oven can only hold a twelve-pound turkey
Transform leftovers into satisfying lunches, dinners, and sandwiches
Deal with turkey safety and handling issues
Save time by learning what can (and can't) be prepared days or weeks in advance

With *Thanksgiving 101* you'll never have to worry about this holiday meal again. Rick Rodgers will help you create memorable Thanksgiving dinners year after year.

Thanksgiving 101 Details

Date : Published October 6th 1998 by Broadway (first published 1998)

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Author : Rick Rodgers

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From Reader Review Thanksgiving 101 for online ebook

Sharon says

This book was way fun to read. I'm making my first turkey meal ever for my husband and my parents. It was entertaining and had lots of general tips for entertaining and cooking the items. There are sections for appetizers, sides, turkey, desserts, etc. The book explains things from the basics so a beginner cook does not feel intimidated.

Very experienced cooks may feel the tips at the beginning of each section are a little basic, but it's still entertaining to read the tidbits of history (about dressing vs. stuffing, where different styles of stuffing comes from, different sweet potatoes, etc.) and there are enough recipes for any cook! The recipes range from basic to fancy and should satisfy any taste buds.

Vicky says

I love this book. Have you ever made turkey gravy so dark and flavorful it looks like beef gravy? Or had your turkey breast meat turn out juicy and tender instead of dry and stringy? Or made the "best pie ever"? Or made mashed potatoes ahead of time, popped them in the oven to reheat, and not have them turn into a gluey mess? I have, which is why I love this cookbook. It has straightforward, yummy recipes that even a beginner can do.

This book includes some of the most basic of recipes that some people might find annoying. For example, there is a recipe to making your own whipped cream. Some people have that memorized, it's so easy (cream, sugar, whip). But others will probably appreciate being told the absolute basics. However, there are enough interesting variations that more experienced cooks will want to try out. He has plain ol' stuffing, but also Corn Bread Stuffing with Ham, Fresh Fennel, Chestnuts, and Sage. There's Homemade Cranberry Sauce, but also Cranberry and Fig Sauce. I like the mix of basic recipes, and other recipes that are a little off the beaten path.

Danielle says

It has some good tips and techniques, and I really like the timetable at the end but I much prefer "Thanksgiving" by Sam Sifton.

Darcy says

A great celebration-day reference and quick, useful tool in planning meals like thanksgiving.

Craftnut - says

This is an unassuming little book, that is packed full of some of the best recipes and advice you will ever find on the subject of Thanksgiving food and festivities. More than once I have looked through it for ideas, cooked from it for other holidays, and ordered copies for my friends. It is a keeper, get a copy!

TK says

A juicy turkey, smooth, flavorful and dark gravy, stuffing to please a crowd. This cookbook got me through my first "real" Thanksgiving without missing a trick.

Mia says

I'm only giving this 3 stars for now because, to be fair, I have only read this and have not yet tried the recipes. Easy to read & the recipes themselves have step by step instructions as well as additional info about the why's & why not's, which is important to me.

As the lone cook for our family holiday meals, it is also important to me to be able to put a lovely meal on the table and still have time to socialize. Many of these recipes translates well to day or days ahead preparation. Looking forward to updating this review!

Barbara says

Fair. If you can cook, this book is definitely not for you!

Nikki Dinki says

This has been my families go-to Thanksgiving book for a long time, it's wonderful.

Audrey says

I use this every Thanksgiving. It's my go to book for holiday recipes.

Jo Schnittman says

Everyone should have a copy of this book who prepares a Thanksgiving meal. Excellent do ahead advice. His Turkey wing stock really helpful. .

Teri says

Took a class from Mr. Rodgers at the Sur la Table in Newport Beach. It was a demo class and we ate and ate many courses of his wonderful food. He also regaled us with fun family stories of Thanksgiving. I don't need to call any "turkey help hotline" with this book for reference.

Nikki says

Even though "America's Thanksgiving Expert" works for Perdue Farms, his Thanksgiving cookbook is very useful, and you'll have an even better Thanksgiving if you skip the factory-farmed, injected turkeys in favor of one from a nearby farm. His turkey recipes are good, and some of the recipes for leftovers are good enough to justify going out to get more turkey. I never thought one really needed a recipe for mashed potatoes, but Rodgers' version is so foolproof that I use it all the time now. The Yankee Corn Bread is the best, and the variation using chilies and cheese for a Southwestern flavor is wonderful as well. Recommended for Thanksgiving and all year round.

Jenny says

This is a great cookbook. I refer to it every year. It has all the classic recipes in it, plus some great alternatives. It also has great tips on organizing your time that are very handy. The Christmas 101 cookbook is good too, but this one is the best.

Elizabeth says

Great, easy-to-follow recipes. The cranberry cheesecake is lovely. I like the stories behind the food, and there is a chapter on what to do with all that leftover turkey, too.
