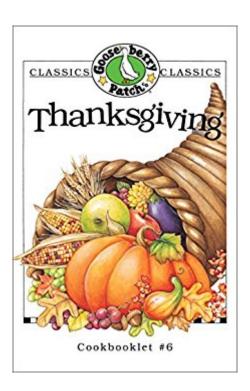
The book was found

Thanksgiving Cookbook (Classic Cookbooklets)





Synopsis

Get a taste of Gooseberry Patch in this collection of over 20 favorite Thanksgiving recipes! Thanksgiving celebrates the feast of all feasts with roast turkey & gravy, vanilla-glazed sweet potatoes, harvest apple cheese cake and more.

Book Information

File Size: 3176 KB

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Customer Reviews

Looking through this cookbook, I realized that I can't think of anything that I have at Thanksgiving dinner that isn't somewhere in this book. In fact, with turkey and ham recipes, I think any holiday meal could be prepared from this selection. From cider& tea, to breakfast sweets, to baked casserole sides, clear through pie & what to do with leftovers, this book has some of everything. These recipes do include some level of pre-packaged convenience, things like pound cake mix, frozen shredded hash browns, canned pumpkin). The ingredients are pretty straightforward - lots of milk, butter, flour & eggs. Leeks, and orange/lemon zest are about the most untypical ingredients I could find. If I had to find something to improve, it would be an occasional lack of detail in the instructions. Cinnamon rolls, for example: "Let dough rise in a lightly oiled bowl until double in bulk." How long does that take? Should I make the dough the night before? Does it go in the fridge, or on

the counter, do I cover it, or leave it uncovered? I imagine that anyone who has ever made something with yeast in it might know the answer to those questions, but as a non-cook, I'd love to have a little more detail. Also included are several quick n easy tips, that remind me a little of Martha Stewart. "Hollowed-out artichokes make beautiful votives!" "Create a cornucopia of fruits, nuts, colorful leaves and dried herbs in a big wooden bowl... a quick & easy Autumn centerpiece." All in all, it looks like a pretty good cookbook for a novice cook. A great starting point for preparing any holiday dinner.

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