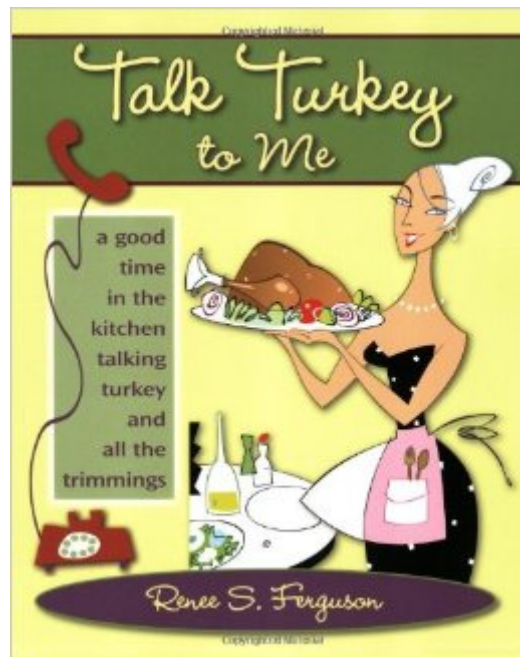


The book was found

Talk Turkey To Me: A Good Time In The Kitchen Talking Turkey And All The Trimmings



Synopsis

AS SEEN ON FOOD NETWORK! Find out why it's like having Mom in the kitchen with you only better! Not just a roast turkey how-to, but the most complete cooking digest and your kitchen companion for planning the perfect feast plus...your guide to avoiding culinary catastrophes! Featuring everything from sage advice and humor, to serious-yet-easy instructions and reference charts, TALK TURKEY TO ME illustrates over 80 delicious side dish recipes from appetizers to desserts, fowl kitchen follies and formulas for success. With mouth watering color photography and elequent counsel, TALK TURKEY TO ME is seasoned with great ways to cook up a good time in the kitchen. Become your own expert and order your copy today!

Book Information

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Customer Reviews

An insider from Butterball's Turkey Hotline delivers a cookbook that will have you laughing at the dumb questions they get, and learning from the witty and practical answers that she gives. You get great recipes for all the trimmings, complete with lots of make-ahead timesavers. Try the To-Die-For Cheese Biscuits, freeze-head dough for rolls, or the no-roll pumpkin pie crust.Hate directions that say "refrigerate until thawed"? Easy-to-use charts tell you exactly how long to thaw it, or even how to cook it frozen. Stuffed or unstuffed, grilled, rotisserieed or deep-fried, it takes seconds to see timing per pound. Is brining good? (Not necessarily) Is basting better? (No, it just takes longer!) Stop stressing out when you cook, have a laugh, and buy this book! (And by the way,it makes a great hostess gift, too.)

This is what a cooking book should be like. It is filled with humor! This should be given out to everyone before Thanksgiving! The author knows her stuff, and stuffing! In all seriousness, you should check it out. I am going to buy a copy for my mother who loves her Thanksgiving meal. Part cookbook, part disaster stories that will have you rolling and rolling your eyes (people are really pretty crazy, this book proves it). Highly recommended!

"Talk Turkey to Me" by Renee S. Ferguson is a beautiful book but much much more; it is a warm and delightful guide to entertaining. It is stuffed full of humorous quips as well as delicious traditional and non-traditional recipes. You can walk through the easy fail-proof purchase, preparation, and presentation of the perfect turkey. She holds our hand with her no-guess-work simple and concise language and directions for working with this bird (which she calls the ultimate comfort food) as well as accompanying side dishes, sauces, stuffings, and desserts. Renee has created her book in such a way that you feel like you're putting together your meal with your favorite relative or friend yet the results are as if you've cooked with a Food Network superstar. As Renee encouragingly tells us, "If you can read you can cook. A recipe is a guide. Simply follow along." To top it off, many of these dishes can be made ahead of time (in whole or in part) to help ease the trauma on the day of your gathering. Some of my favorites are The Fall and Winter Classic Holiday Turkey with Trimmings, Deviled Eggs, Retro Salad Wedge, Smashed Potatoes, Pumpkin Bread, and The Ultimate Cream Cake. "Talk Turkey to Me" is a great kitchen companion. I have given this book as a hostess and holiday gift and I know business people who have bought multiple copies as client gifts.

Renee's book is so user-friendly and such a fun read you almost forget it is primarily a cook book. Then you get to those recipes, which had me remembering helping my mom in the kitchen oh so many years ago. And isn't that what Thanksgiving is all about anyway? Renee takes those classic, traditional foods and gives them an updated twist to appeal to today's taste buds. I've been reading the front section voraciously with Thanksgiving impending, but see that I will pull it out year round to create easy retro dishes. A winner!

The title says it all with this book. It is simply about how to prepare Turkey and all the trimmings for a delicious meal. The information is complete, covering things like how to pick the right size, working with fresh versus frozen, thawing techniques, seasoning, checking doneness, and basting. It even includes a surprising variety of ways in which to cook your turkey such as in an oven bag, open pan,

covered pan, convection oven, on a grill, in a smoker or even deep frying. If that is not enough then what about the even more unusual methods such as brining, upside-down, microwaving, roasting from frozen, boiling, stewing, and even cooking in a crock-pot. Of course the book would not be complete without recipes for all the things that go with turkey and the recipes are here - gravy, appetizers, cranberry and other fruit side dishes, vegetable dishes, potato dishes, stuffing, breads and rolls, and desserts. There are even instructions for storing and serving the leftovers which many people plan for when they buy their turkey. Each recipe is well written and easy to follow and the results are delicious. Talk Turkey to Me is a highly recommended specialty cookbook.

I saw the author on Throwdown with Bobby Flay. It was a turkey with all the trimmings throwdown. Her recipe was so simple and her turkey looked so good that I tried it for Thanksgiving. It was a huge success - best (and easiest) turkey ever! So, I ordered the book and one for my girlfriend. There is a lot of good recipes and a lot of good humor in the book I'd recommend it for any kitchen.

Hosting or attending Thanksgiving Dinner can be a stressful event - but not if you have recipes from TALK TURKEY TO ME. Why buy this cookbook over others? - because it's not only a very good recipe resource (and instruction resource for thawing time, basting recommendations, freeze ahead plans, cooking for multiple portions and so on) but it offers hilarious cooking stories, unveiling of myths and answers to questions we've all had - or haven't had yet. You will find yourself cooking a recipe and reading other pages in this book just for a laugh (and a lesson). This cookbook also makes a great host gift - it's a great conversational piece to read bits out of while you're waiting for Tom to arrive.

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