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The Best Of Thanksgiving (Williams-Sonoma): Recipes And Inspiration For A Festive Holiday Meal



Synopsis

Thanksgiving is a cherished time to gather around the table for a feast with family and friends. The traditions surrounding this American holiday are boundless, reflecting personal style and a diverse range of dishes. But it can also be daunting, whether you prepare and host each year, or are new to the experience. With an abundant and diverse collection of over 80 recipes, *The Best of Thanksgiving* is the solution to creating a delicious and welcoming meal with ease. With vegetarian, gluten-free and adults-only and kid-friendly dishes there's something for everyone in this tome to holiday. **Drinks and Appetizers:** maple bourbon smash to sparkling apple punch, mushroom turnovers to shrimp bisque **Main Dishes:** a classic roasted turkey to a cider-brined, spice-rubbed turkey, a baked ham with a honey-port glaze to vegetable potpie **Stuffing and Breads:** focaccia stuffing with chestnuts, bacon and apples, gluten free stuffing with bacon and kale, buttermilk corn bread to cheddar-chive biscuits **Sides:** mashed potatoes and candied sweet potatoes, brussel sprouts and butternut squash with bacon, creamed pearl onions and from-scratch green bean casserole **Gravies and Relishes:** Turkey gravy to gluten-free brown gravy, cranberry-orange relish to sweet onion marmalade **Desserts:** chocolate ganache tart to pecan pie, pumpkin cheesecake to boozy ice cream Special additional sections include: leftovers, menus, wine pairings, turkey know-how, and basic recipes. Helpful tips-for staying organized; selecting, preparing and carving the turkey; and putting together a menu, complete with a timeline and beverages-round out the pages of this beautifully photographed book.

Book Information

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Customer Reviews

Since its founding by Chuck Williams in 1956, the Williams-Sonoma brand has been bringing people together around food. A member of Williams-Sonoma, Inc. portfolio of brands, Williams-Sonoma is a leading specialty retailer of high-quality products for the kitchen and home, providing world-class service and an engaging customer experience. Products include cookware, cooksâ™ tools, cutlery, electrics, bakeware, food, tabletop and bar, outdoor, cookbooks, as well as furniture, lighting and decorative accessories. Each store has a professional demonstration kitchen for cooking classes and tastings conducted by expert culinary staff.Â

TWICE-BAKED SWEET POTATOES 2 bacon slices, dicedÂ 4 medium orange-fleshed sweet potatoesÂ 2 tablespoons firmly packed dark brown sugarÂ 2 tablespoons all-purpose flourÂ 2 tablespoons unsalted butter, diced, plus 1â„2 cup (4 oz/125 g) unsalted butter, meltedÂ Â cup (2 oz/60 g) chopped pecansÂ Â cup (2 fl oz/60 ml) heavy creamÂ 1 teaspoon ground cinnamonÂ Â teaspoon freshly grated nutmegÂ Â teaspoon saltÂ 1Â cups (3 oz/90 g) miniature marshmallowsÂ Â **SERVES 8** Â Preheat the oven to 375Â F (190Â C). In a sautÃ© pan over medium heat, sautÃ© the bacon until crisp and browned, about 6 minutes. Transfer the bacon to a paper towelâ lined plate to drain.Â Using a fork, prick the skin of the sweet potatoes several times. Arrange on a rimmed baking sheet and bake until tender, about 11â„4 hours. Let cool. Meanwhile, in a bowl, stir together the brown sugar and flour. Add the 2 tablespoons diced butter and, using a pastry blender or 2 knives, cut the butter into the dry ingredients until the mixture resembles coarse crumbs. Stir in the pecans and bacon to make a streusel mixture. Refrigerate until ready to use.Â When the sweet potatoes are cool enough to handle, halve them lengthwise and scoop out the flesh, reserving the sweet potato skins and keeping them as intact as possible. Arrange the sweet potato skins on an aluminum foilâ lined rimmed baking sheet.Â In a food processor, combine the sweet potato flesh, the Â cup melted butter, the cream, cinnamon, nutmeg, and salt and process until smooth. Spoon the sweet potato mixture back into the skins on the baking sheet. Sprinkle the streusel mixture on top, dividing evenly. Bake until the streusel is toasted, 10â 15 minutes.Â Remove the sweet potatoes from the oven and heat the broiler. Sprinkle the marshmallows evenly over the streusel. Broil the sweet potatoes until the marshmallows are lightly browned, about 2 minutes. Serve right away. Â

Simply put every recipe is a winner here. I purchased this book looking for a source for vegetarian options and this book fits the bill. The brussel sprout and squash along with the gravy recipes alone are worth the price. The port gravy is unbelievable.

Pretty book

Love the recipes and the photos as well as the organization of the book

great

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