



Great gobblers

Site has recipes, tips and techniques for the big feast

Thanksgiving is one of my favorite holidays. For a long time, it managed to stay free of the commercialism that infected the other major holidays.

Black Friday sales encroached into the day of thanks more and more over the years, but there's no prolonged campaign of advertising, decorating and shopping like at Christmas. Even Halloween occupies a bigger commercial space than Thanksgiving. In fact, the Christmas buildup begins right after Halloween

these days, with barely a thought given to Thanksgiving.

Which is fine. Let's keep the holiday as a nice, quiet, family gathering with good food, drink and company. Of course, the women in my family who do most of the work to make the holiday so special may not share my fondness for the day.

In an effort to make their lives a little easier, I'd like to share the Guide To Thanksgiving on **SeriousEats.com**. It really is the least I could do.

The guide is full of recipes and tips to help you prepare all of the dishes for the holiday feast. It's made up of five sections: Essential Recipes, FAQ, Menus, Techniques and Essential Tools.

Essential Recipes has multiple variations for turkey and common side dishes, such as stuffing, potatoes,

gravy, cranberry sauce, green beans and more. Each recipe has a picture of the dish, a list of ingredients and directions. Some recipes have additional photos, illustrations or videos.

The FAQ (Frequently Asked Questions) section is useful for both beginners and experienced cooks. It covers turkey topics such as: fresh or frozen; natural, kosher or organic; basting and brining; cooking the stuffing in the bird or out; and much more. There also are questions on side dishes, desserts and, of course, leftovers.

Meals small and large

The Menus section covers five scenarios: The Classic, Small Group, Modern, Vegan and Vegetarian. Suggested menus are provided for each situation with recipes for each dish.

Techniques cover common subjects, such as how to carve a turkey, and unusual ones, such as how to spatchcock a turkey.

Essential Tools is where the site makes some of its money. You can find the usual pots, pans, knives, rolling pins and aprons, as well as more specialized tools, such as V-slicers and food mills.

Serious Eats' Guide To Thanksgiving is nicely designed and easy to navigate. The photos, type and graphics are all well done. But be warned, visiting this site will make you hungry.

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