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Happy Thanksgiving!

A Parchment Paper Thanksgiving, by Brette Sember

by [MAMASYLVIA](#) on NOVEMBER 23, 2011 • [1 COMMENT](#)

I obtained

[A Parchment Paper Thanksgiving: A Holiday Sampler Menu from the Parchment Paper Cookbook](#)

, by Brette Sember, free during an Amazon giveaway.

Product Description

Forget those dirty pots and pans this holiday season—getting a great turkey dinner on the table is as easy as pie with parchment paper! In *A Parchment Paper Thanksgiving* award-winning author and food writer Brette Sember shows you how parchment paper cooking can revolutionize the way you cook a holiday feast. Save time, money, and sanity!

Overall: 3 1/4 stars

Recipe Appeal/Variety: 2 3/4 stars

Parchment paper is one of my standard kitchen items, so this book appealed to me as offering new uses for it. The description made me think it would include recipes for the whole traditional Thanksgiving feast, but it did not. The Spinach Artichoke Pie appetizer and Brussels Sprouts With Pumpkin Seed Oil and Pecans sounded tasty, but baking turkey cutlets with cranberry sauce is not *my* typical holiday dinner. It is a very short book, with only seven recipes – far below what I expect from a cookbook.

Some of the flavor combinations looked tempting, such as tarragon, rosemary, and white wine for the turkey. Some recipes involved shortcuts that did not impress me, such as buying mini corn muffins and vanilla pudding to make “corn pudding.” It looked like the author was trying to lower the fat content of the recipes by substituting “light” mayonnaise and cream cheese for the regular item, which annoys me as the “light” varieties usually cook significantly differently. The

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occasional use of yogurt was much smarter and less likely to produce a recipe flop. Another annoyance is specifying “fresh” lemon juice or ground pepper in recipes – if you are the type of cook who squeezes her own lemons or cracks her own pepper, you will do so, and if you are not this type of cook, you’ll reach for the lemon juice bottle or ground pepper regardless of the recipe telling you to squeeze your own.

I’m glad I picked this up, as it does have a couple of recipes I want to try, but it will never replace your usual Thanksgiving feast, and I would have been seriously displeased if I had paid for it.

Instructions: 3 1/2 stars

Instructions were clear enough for a somewhat-experienced cook but would be inadequate for a beginner; there are no how-to pictures in the Kindle version and the author doesn’t include instructions for shaping a pie crust into a 6” square or what size the turkey cutlets should be (which will significantly affect baking time). She also assumes the reader knows how to microwave sweet potatoes and core and slice apples. She writes instructions like someone with an assistant to take care of the cleanup, routinely microwaving some ingredients to pour over the food on the parchment paper (thereby dirtying another cup).

Her description of prepping a rutabaga left this very experienced cook baffled. Photographs and/or diagrams would have made this book much more useful. She did start with a pretty clear description of wrapping food in parchment paper to cook, however. There is no backstory on the recipes or ingredients.

Writing style: 3 1/2 stars

Her word usage is concise and straightforward, very appropriate for a cookbook although unexciting to read.

About the author, **Brette Sember** (from [her website](#)):

Brette Sember is an award-winning author, freelancer, ghostwriter, book doctor, indexer, blogger, and copyeditor. She is the author of many books, which have been published in four different languages, and articles which have appeared in over 140 publications and on many blogs and web sites.

Brette has worked as a blogger for the Huffington post, a ghostwriter, an editor for a small publisher, a contributing editor for an online magazine, a book doctor and proposal doctor, a columnist, an expert for web sites, and a contributing writing for many magazines. She is also a skilled and seasoned indexer and copyeditor. She writes often about law, parenting, divorce, custody, adoption, fertility, women’s and family issues, business, credit, debt, pregnancy, health, senior issues, and children’s topics. Brette is the recipient of the Mothers at Home Media Award, a Bronze Award from the Parenting Publications of America for a special series, and one of her books was a Ben Franklin Award finalist.

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, by Brette Sember



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One Response to a parchment paper thanksgiving, by brette sember



Brette Sember says:

November 24, 2011 at 9:36 am

Thanks for your review. This brief little ebook was prepared by my publisher is not a real full-length cookbook written by me. The recipes are mine (pulled from my book The Parchment Paper Cookbook), but I did not personally prepare this as a cookbook and was not given the opportunity to include any material. It was being offered for free on Amazon, I guess as a teaser for the book. I hope you will have an opportunity to review the real cookbook!

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