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Southern Pies: A Gracious Plenty Of Pie Recipes, From Lemon Chess To Chocolate Pecan



Synopsis

Ask any pie loverâthe words "southern" and "pie" go together like ripe fruit and flaky pastry. And behind all the mouthwatering, light-as-a-cloud meringue peaks and the sticky dark butterscotch fillings lies a rich and delicious history. In *Southern Pies*, some of the South's most famous bakers share recipes for 70 pies. Perfect for bakers of all skill levels, these pies are made with simple, easy-to-find, and gloriously few ingredients. Featuring such classics as Sweet Tea Pie and New Orleans Creole Coconut Pie, this tasty homage will fill everyone at the table with Southern hospitality.

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Customer Reviews

This book full of pie recipes from all over the South has several mouth-watering recipes and beautiful photographs. There are pie recipes from old, out of print southern cookbooks, the author, and food writer's the author knows. So far, I have only tried three recipes, the strawberry rhubarb pie, chocolate chess pie and chocolate angel pie. The strawberry rhubarb was the best strawberry rhubarb pie I have ever made, and I bake several each year. I didn't have to prebake the crust or the filling, and it came out really good. The chocolate chess pie was creamy and good. The chocolate angel pie was my first angel pie ever. The chocolate layer really needs to be eaten with a bit of the meringue layer for all of the sweetness to work. I am still delighted with this book. None of the recipes so far have been disasters or bad. I made the Kentucky Bluegrass pie with Alaskan cowbush cranberries instead of regular cranberries, and it was wonderful. The recipes in this book include chocolate pies, Nation of Islam style bean pies, summer fruit pies, fall fruit pies, Chess pies,

butter milk and sweet potato pies. There is a section describing how to make pie crusts. Readers have their choice of using butter, lard or canola oil crusts. The book is peppered throughout with real tips about baking pies and crusts.

Every home cook has a few favorite cookbooks. You know the ones. The cookbooks are filled with easy to follow recipes that look amazing and taste even better. Full color photos accompany several of the recipes and much like a good restaurant, you can't go wrong no matter which item you choose from the offerings. *Southern Pies: A Gracious Plenty of Pie Recipes, From Lemon Chess to Chocolate Pecan* by Nancie McDermott is just that kind of cookbook. I got interested in recreating authentic southern pecan pie after I enjoyed the house recipe while dining at the Eclectic Café in Memphis, TN (you really must go there if you're passing through Memphis). I picked up *Southern Pies* in the hopes that at least one of the pecan pie recipes contained within could approximate the fantastic pie served at Eclectic Café. I wanted to save my formal review of the cookbook until I'd attempted the pecan pie recipe but the results of the two recipes I have already tried have been so great that I didn't want to sit on my opinions any longer. Hubby and I baked the Strawberry Rhubarb Lattice Pie a couple of weeks ago. The pie was perfectly sweet- not cloying but not tart either (if you like a more sour flavor you can cut the sugar back). It was also very pretty. It got such rave reviews in our house that we made it again last week for our brother and sister-in-law in Seattle while visiting them. I roped in my nephew as my sous chef and in no time at all the whole family was chowing down on the still warm pie fresh from the oven. Earlier this week I tackled the Amazing Coconut Pie. This is a custard based coconut pie that forms its own crust during the baking.

This book has saved my reputation as a pie baker. I used to be fairly well known for my tasty pies, but since moving to a new home in the South, my pies have been more like sweet dog biscuits...and I couldn't figure out why. The very nice history McDermott gives on pies and pie-making in the South made me realize I have a counter with some "grab" that was causing me to use too much flour to keep the from sticking. Being far away from family, I've had nobody in my kitchen to remind me of some of the old tricks I used to use before I had marble counters, which I don't have here. That's the simple but critical part. The fabulous thing about this book is the attitude the author takes towards pie making. Start simple, don't expect perfection, and so what if there's some goo between your filling and meringue? It's still going to taste good, and you're going to get better the more you try. I also enjoyed the history she's provided, but I think we get green tomatoes and blackberries earlier here in the River Valley Region of Arkansas than other places. I piled right in and made her

blackberry cobbler. Delicious. And next weekend I'm scooping up green tomatoes at the farmers market and give that a go. I also happened to have on hand a whole bunch of spiralized zucchini I'd made with another purchase I made here on with no clue what to do with them. Yep, they've gone into a pie that's smelling pretty good right now. This wouldn't be an adequate review if I didn't say something about the photography. I've worked as a photographer and know how difficult it is to capture food so that it's lit well and looks appealing. Every photo in this book was fantastic and, so far, a fair representation of the finished pies.

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