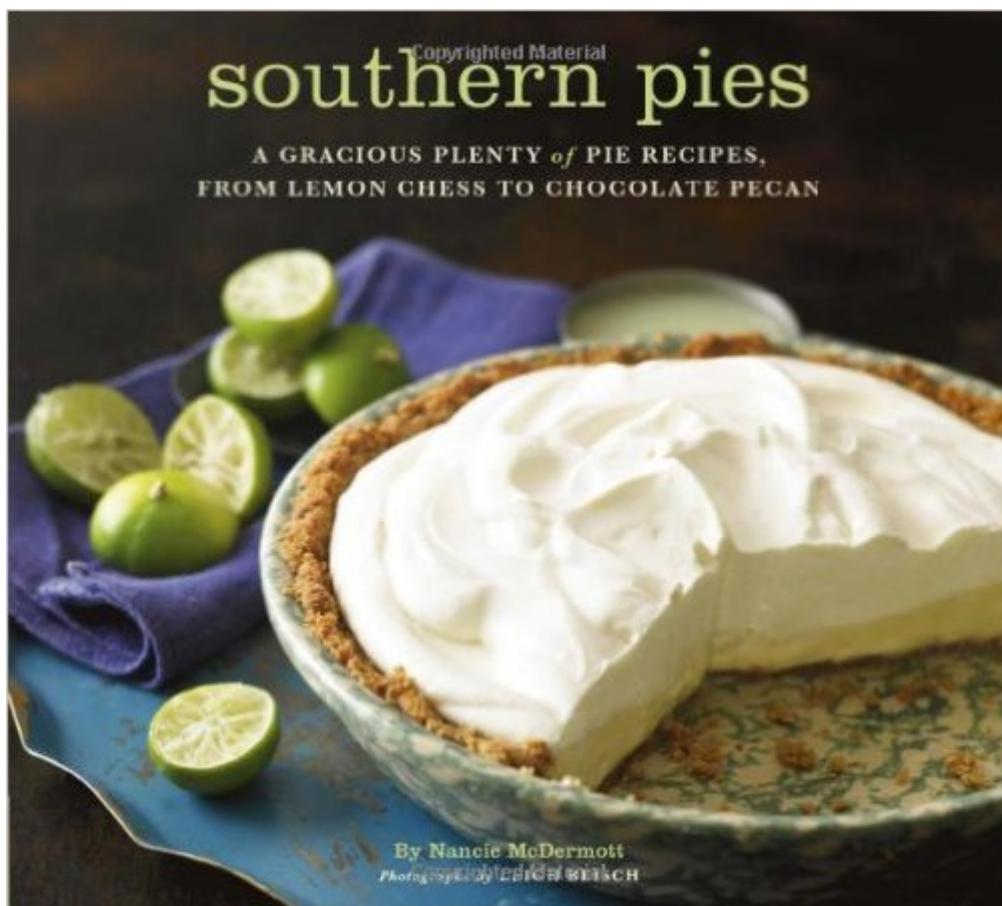


The book was found

# 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.

## Book Information

Paperback: 168 pages

Publisher: Chronicle Books (September 1, 2010)

Language: English

ISBN-10: 081186992X

ISBN-13: 978-0811869928

Product Dimensions: 8 x 0.6 x 8.8 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 starsÂ See all reviewsÂ (59 customer reviews)

Best Sellers Rank: #102,634 in Books (See Top 100 in Books) #35 inÂ Books > Cookbooks, Food & Wine > Baking > Pies #147 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South #329 inÂ Books > Cookbooks, Food & Wine > Desserts

## 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,

buttermilk 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 Caf  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 Caf . 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.

[Download to continue reading...](#)

Southern Pies: A Gracious Plenty of Pie Recipes, From Lemon Chess to Chocolate Pecan Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Chess: How to Play Chess: For (Absolute) Beginners: The Journey to Your Empire Begins Here (The Skill Artist's Guide - Chess Strategy, Chess Books Book 3) Chess For Kids: How to play chess for kids with a simple explanation of the chess rules for kids and other fun facts about chess Dinner Pies: From Shepherd's Pies and Pot Pies to Tarts, Turnovers, Quiches, Hand Pies, and More, with 100 Delectable and Foolproof Recipes Homemade Sweet and Savory Pies: Traditional Recipes Plus Low Carb, Ketogenic, Paleo, Vegetarian Pies and All You Need to Know about Baking (Low Carb Desserts & Homemade Pies) Pies, Pies & More Pies! Chocolate, Chocolate, Chocolate Pie Recipes: 50 Delicious Pie Recipes Southern Appetizers: 60 Delectables for Gracious Get-Togethers Southern Lady: Gracious Tables: The Perfect Setting for Any Occasion The Southern Pie Book (Southern Living (Paperback Oxmoor)) Theo Chocolate: Recipes & Sweet Secrets from Seattle's Favorite Chocolate Maker Featuring 75 Recipes Both Sweet & Savory Icebox Pies: 100 Scrumptious Recipes for No-Bake No-Fail Pies Mini Pies: Sweet and Savory Recipes for the Electric Pie Maker Vegan Pie in the Sky: 75 Out-of-This-World Recipes for Pies, Tarts, Cobblers, and More Perfect Pies: The Best Sweet and Savory Recipes from America's Pie-Baking Champion The Pecan Man The Savory Pie & Quiche Cookbook: The 50 Most Delicious Savory Pie & Quiche Recipes The Four & Twenty Blackbirds Pie Book: Uncommon Recipes from the Celebrated Brooklyn Pie Shop

[Dmca](#)