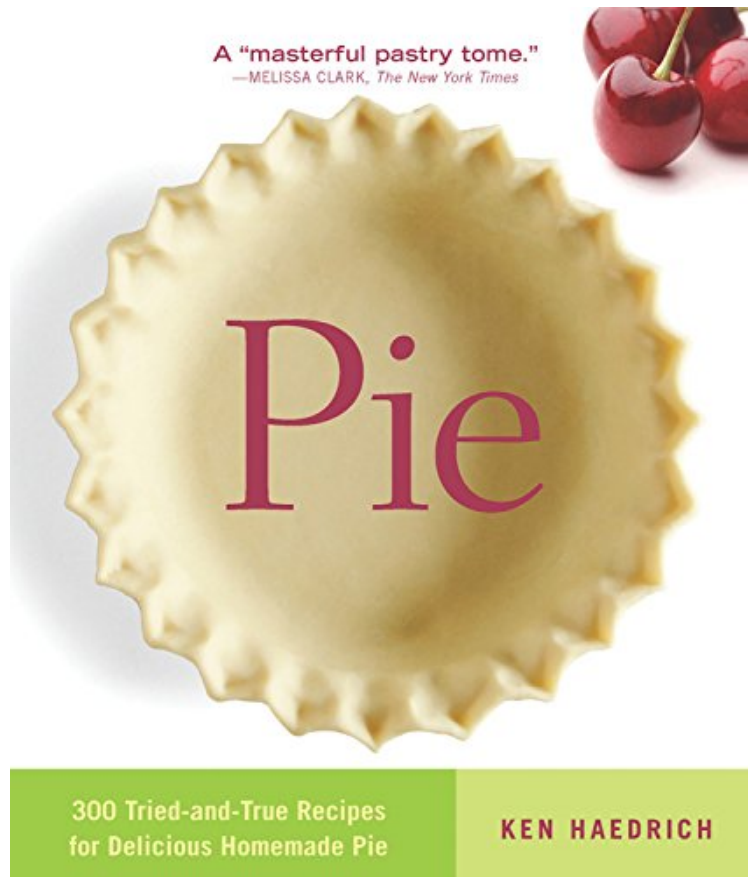


(Free) Pie: 300 Tried-and-True Recipes for Delicious Homemade Pie

Pie: 300 Tried-and-True Recipes for Delicious Homemade Pie

Ken Haedrich

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#41481 in Books HARVARD COMMON PRESS 2011-09-13Original language:EnglishPDF # 1 8.00 x 1.65 x 9.00l, 3.15 #File Name: 155832254X656 pagesPie by Ken HaedrichHARVARD COMMON PRESS | File size: 66.Mb

Ken Haedrich : Pie: 300 Tried-and-True Recipes for Delicious Homemade Pie before purchasing it in order to gage whether or not it would be worth my time, and all praised Pie: 300 Tried-and-True Recipes for Delicious Homemade Pie:

4 of 4 people found the following review helpful. The recipes in the book are good - these pies are a bit complicated and sophisticatedBy AlisonWe have been using this book for our "Saturday pie day" - hubby picks a pie on Thursday, we get ingredients on Friday, and I bake the pie on Saturday. It made hubby feel so important, he absolutely loves this book.The recipes in the book are good - these pies are a bit complicated and sophisticated, but they are not difficult to bake. For example, for apple pie I have been using whatever apples I have in hands, with sugar, vanilla extract and cinnamon (nutmeg if I feel fancy), but the recipe in this book might suggest a couple more spices, or specify which type of apple, or suggest a new way to process them, or pair the pie with a different crust. There were times I felt that a particular recipe could be too much work, but most of the time the workload is reasonable. And it makes hubby feel fancy.This pie book also presents some crust recipes that I was not familiar before. And interestingly, when I testes

these crust recipes against the ones highly praised on internet, we actually liked the ones from this book better. Before, 99% of time for fruit pies I use double butter crusts, but after trying different pie crusts, I pair berry pie and peach pie with quite a few different crusts now. Some recipes are pretty traditional, which is great conversation piece for parties. I was surprised when older folks were reminded their childhood pie by the pie I baked from this book. So now, whenever I bake for a gathering, I always pick a recipe from this book. The downside of this book though, is the index. There is no good way of finding out which pie is on which page. It did list the name of the pie at the beginning of each chapter, but chapters are arranged by the type of the pie but not by ingredients, so if you want to find recipes for, let's say an apple pie, you would have to go through the first page of each chapter to get an idea of which apple pie recipes this book offers. The back index does not help much either, since it is based on the first letter of the name of the pie. So a name like "White Russian pie" does not help at all when you looks for a pie with coffee, if you do not know what White Russian pie is supposed to be. I'd like to see a list of the names of pies at the beginning of the book, with main ingredient listed. Hubby has to flip through entire book to find a pie for the ingredients he has in mind. So lately he has been just opening the book and point on random pages...Overall I would recommend the book. I bake with it. It does make me feel like hitting "Ctrl+F" sometimes though. 6 of 6 people found the following review helpful. Kindle edition bad By Charles R. Fugate Jr. Can't speak to the recipes yet, as I only purchased this book yesterday, but the Kindle formatting is terrible. Links take you to wrong recipes, no links or location/page numbers at all in the index . . . very disappointed. 1 of 1 people found the following review helpful. Well worth the money. The "PIE BIBLE". By SAMI checked this book out at the library (well Ok I checked out 8 or 9 pie books). Although the book is almost 10 years old it is by far the best of the pie books I have read. I call it the "Pie Bible". I do not buy books often, nor do I buy hardback books. I bought this book in hardback and I will buy one (or several) again. Great wedding gift if your couple likes to cook/bake. Only one thing bothered me.....a man wrote the book!

The most comprehensive and straightforward book ever written on the topic, Pie is a complete guide to how easy it can be to make perfectly praiseworthy pies. Every recipe has been tested for success and features advice and tips specifically for that pie. Chapters include: "Berry Good Pies," "Rich, Sweet, and Simple: Chess, Buttermilk, and Other Custard Pies," "Personal Pies, Turnovers, and Other Little Pie Treats," and of course, the foundation chapter, "Pie Pastries and Crumb Crusts";

.com At 640 pages and nearly two inches thick, Pie, the big book with the shortest possible title, is difficult to read in bed. It's hard to hold up. It weighs on the stomach. But bed is where you will want to take it, night after night, following author Richard Haedrich's lead through fruit pies, berry pies, nut pies, custard pies, turnovers, ice cream pies, and more. Haedrich has the most reassuring voice in food literature, and his lifelong passion--the making and baking of all manner of pies--soon begins to fit the reader like new skin. The first 60 pages are given over to general directions (for example, Haedrich is a firm believer in reading a recipe through to completion before lifting a finger; he rolls his dough on wax paper) and the making and shaping of crust. You will find everything you need to know about creating terrific pie crusts including a friendly pat on the back and the sage advice that great crust comes with experience. This is all but permission to bake several pies a week for the rest of your life. The 300 some recipes in Pie will help you on your way. There are 21 crust recipes alone, everything from that perfect flaky crust to Choco-Nut Press-In Pie Crust. Ever hear of the Balaton, what sounds like the perfect pie cherry? Haedrich doesn't just give you a cherry pie recipe (there are actually nine), he tells you all about cherries (there's a box titled "Crash Course in Cherries"). And talking about cherries leads to talking about regions of the country, the people in the landscape, the fruit on the trees. You will travel endless miles of back roads with Pie. Haedrich feeds you information in easy bursts, like conversational asides, as recipe leads, as sidebars, as boxes, as how-to notes the author calls "Recipe for Success." In just the pages on cherry pie you'll find out about product sources, sanding sugar, pitting cherries inside plastic bags, lattice pie crusts, baking with kids, knotting cherry stems with your tongue, IQF (individually quick frozen fruit), and much more. And cherry pie isn't a chapter all its own, but a small part of the chapter called Summer Fruit Pies. All told there are 13 chapters in Pie. Books like Pie don't happen overnight, or even over a year of nights. Haedrich didn't apply his considerable food writing skill to a subject he simply pulled off the shelf. While the tone may be easy going, there's nothing casual here about either the task or the accomplishment. Pie represents a considerable chunk of one man's life wedged between the covers of a book. The tens of thousands of bits and pieces of valuable information, quotes, lines of poetry, not to mention the recipes and careful instruction comes from years and years of both accumulation and winnowing down to the very best. And all along, page after page, there's that implacably friendly, reassuring voice, leading, encouraging, enlightening. How often do you crack open a cookbook and wind up with a new best friend? Such is the nature of a great book. Such is the magic of Pie and Ken Haedrich. --Schuyler Ingle From Publishers Weekly No, that number's not a typo: here are 300 recipes for sweet pies, with fillings ranging from fruits to nuts, ice cream to custard. Haedrich, a cooking teacher and cookbook author (Apple Pie Perfect, etc.), shares an astonishing quantity of recipes, advice, pie history and musings on issues such as the butter vs. lard debate and his passion for sour cherries. His zeal and solid expertise make this book a worthy addition to the baker's bookshelf. There

are 57 pages of information on pie crusts alone, but Haedrich's tone is clear and encouraging, as he addresses pie pans, rolling pins, pastry edges and more. The recipes range from All-Rhubarb Pie to more exotic offerings such as Watermelon Rind Pie and Carrot Custard Pie (Haedrich also includes 25 recipes for apple pie). Pie snobs, take note: each crust recipe gives instructions for making the pastry by hand, with an electric mixer or in a food processor. Similarly, Haedrich assures readers it's all right to use frozen fruit. Intrepid pie makers will be pleased with the recommendations throughout for other cookbooks and magazines, and the list of resources includes useful information on baker's catalogues, fruit farms and nut growers. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From Booklist Every cook appreciates the irony behind "easy as pie." Anyone who's tried knows how challenging it can be to make a perfect crust and a perfect filling. Haedrich's comprehensive guide to this all-American dessert first confronts most cooks' greatest fear: pastry. Using explicit directions and multiple methodologies, Haedrich covers every version of piecrust, from those made with vegetable shortening to those with butter, lard, oil, and cream cheese. He also offers crumb-based and uncommon crusts, such as meringue shells used for angel pies. Complete pie recipes commence with an archetype: rhubarb, still referred to as "pie plant" in some communities. This seasonal delight gives way to cherry and all manner of plain and fancy summer berry pies before moving into more sophisticated fruits. Figs and the recently developed pluots appear in these recipes. Haedrich's nut pies go far beyond pecan pie, with walnut and hazelnut examples, and appeal to people looking for the ultimate in sweet richness. Haedrich doesn't neglect ever-popular cream pies, with plenty of coconut and chocolate delights. Mark Knoblauch Copyright copy; American Library Association. All rights reserved