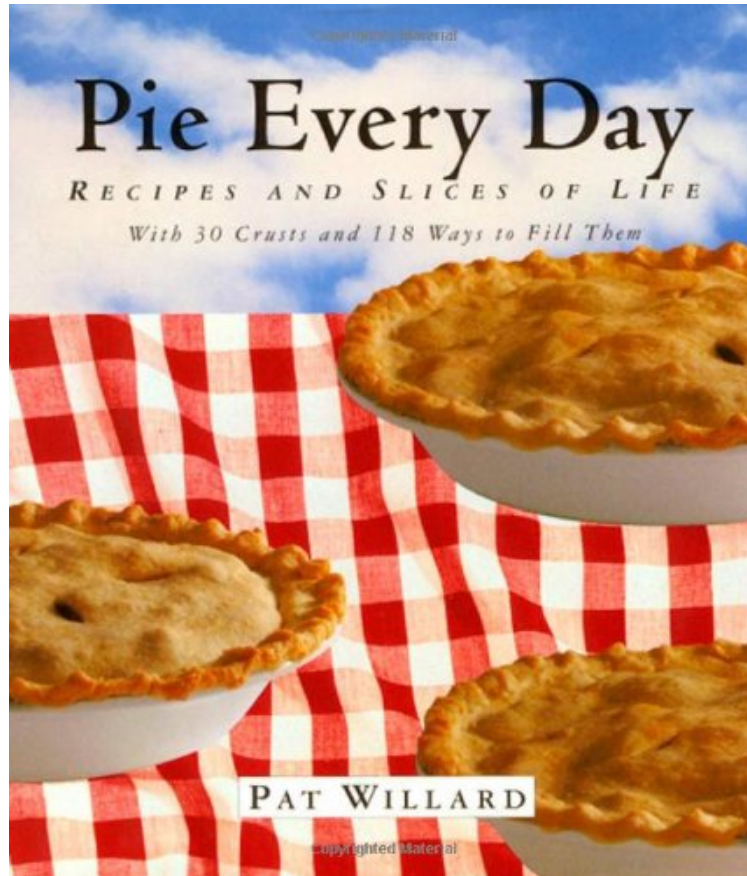


[Free and download] Pie Every Day: Recipes and Slices of Life

Pie Every Day: Recipes and Slices of Life

Pat Willard

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Pat Willard : Pie Every Day: Recipes and Slices of Life before purchasing it in order to gage whether or not it would be worth my time, and all praised Pie Every Day: Recipes and Slices of Life:

0 of 0 people found the following review helpful. One of the best pie books ever!By tomThis is probably going to be one of my favorite cookbooks, especially at the top of my list for pie books. Great also for a beginner and full of excellent recipes. The only thing I missed was something about pie birds, those little things you stick in the middle of a pie that steam when a pie is done. That is a bit of lore I'm sorry I did not find in this book. Overall, an excellent book.1 of 1 people found the following review helpful. I was going to write the authorBy Sally H. CalliganI was going to write the author and tell her how much I liked the book. I am nearly 70 and I had failed in pie making. Currently I am on a quest to make pies. One pie book is not enough. I have three. All serve some purpose. What one fails to say, another does. What I like about the book. I love her stories. I am now using her crust exclusively, although I am going to substitute vodka for half the water. There are pictures for the pies that you can not imagine what they look like. And there are both sweet and savory recipes; and I am starting to enjoy the savory as well as the sweet.0 of 0 people found the following review helpful. GiftBy Anne JessupGot it for my son in law, who recently discovered pie baking. He

was delighted with it because it has so many different recipes, savory and sweet.

PIE EVERY DAY will convince even beginning cooks that, with very little fuss or trouble, delicious, filling, nutritious pies can indeed be offered up at the family table every day. Includes a comprehensive chapter on crust-making. "Witty . . . beautiful, as sweet as you know what, I ate it up."--The Atlanta Journal-Constitution. A BOOK-OF-THE-MONTH CLUB, GOOD COOK CLUB, AND CONTRY HOMES AND GARDENS selection.

.com The simple directions and soothing reassurance in *Pie Every Day* may single-handedly raise a pie revival. Pat Willard presents easy, convenient techniques. She praises the food processor as an aid to turning out piecrusts with ease. Clear instructions for everything, from the kind of flour to use, to easing the crust into the pan, make this seem truly possible. When time for baking is out of the question, Willard's stories about her life and pie baking are amusing, calming, and uplifting. Reading this book can be as satisfying as sitting down with a slab of homemade pie and a good cup of coffee. From *Library Journal* Dannenberg, the author of a half dozen other books on France and French cooking, presents tarts, tourtes, and quiches from patissiers, top chefs, and home cooks. There are classics like *Tarte aux Poireaux* (Leek Tart), more unusual creations such as *Tartelettes Tatin au Foie Gras*, and variations on the theme, like *French Toast Plum Tart*. Many of the recipes are accompanied by stunning color photographs, and whimsical illustrations decorate the text. For most baking collections. [BOMC selection.] Willard, a New York food writer, might be described as a pie fanatic; she likes pie at any time of the day, and when she has it for breakfast, it's likely to be freshly baked rather than a leftover. She offers recipes for any occasion, from "quick pies for when friends drop in" to "knock-'em-dead creations and labors of love." There are both savory and sweet pies here, along with "pie history," tips on dealing with the fear of piecrust, and anecdotes about friends and fellow pie bakers. For most collections. Copyright 1997 Reed Business Information, Inc. From *Booklist* Willard credits her pie savvy to a stint as a waitress, during which she learned the secrets of making a good piecrust. She agrees with other authorities on the difference between butter and lard: butter gives crust the best flavor, but lard provides superior texture. Willard adopts a very broad definition of pie, not only covering dessert and savory varieties, but also extending the term to include phyllo pastries as well as other near-relatives of pie, such as *pate-a-choux*, whose puffiness lends itself to all sorts of different stuffings. Willard's re-creation of oyster pie will bring a flood of memories to those familiar with this vintage recipe, but dessert mavens might be bewildered that Willard includes fruit cobblers, since cobblers and pies are traditionally rivals for the produce of berry-harvesting season. Mark Knoblauch