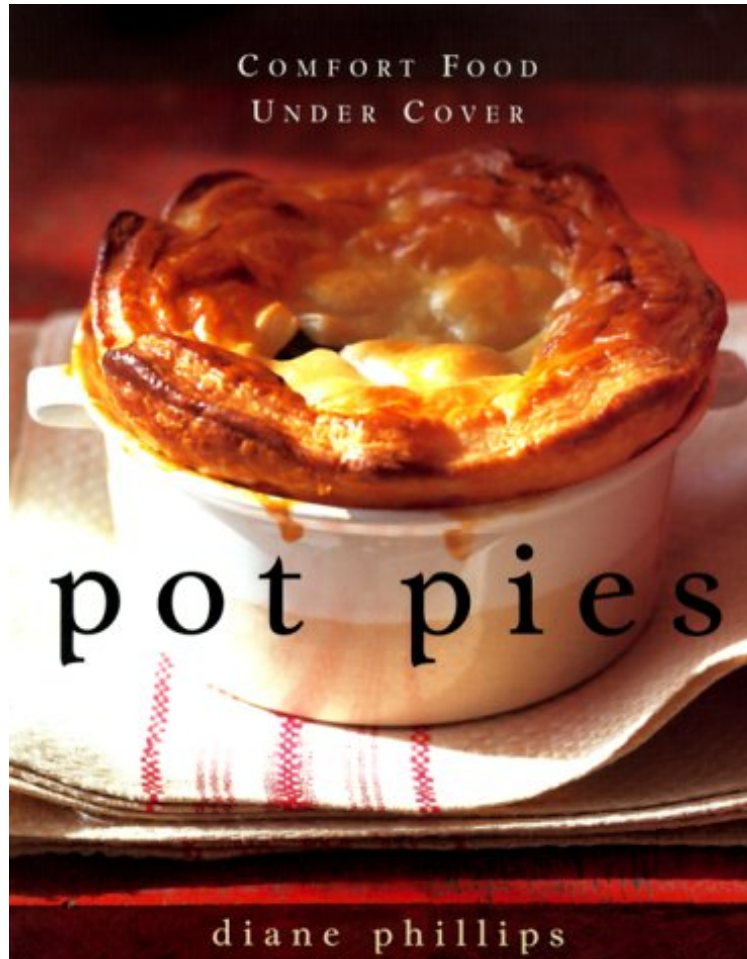


[Ebook free] Pot Pies: Comfort Food Under Cover

## Pot Pies: Comfort Food Under Cover

*Diane Phillips*

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#1261037 in Books 2000-01-18 2000-01-18Original language:EnglishPDF # 1 9.41 x .81 x 7.62l, #File Name: 0385494580224 pages | File size: 50.Mb

**Diane Phillips : Pot Pies: Comfort Food Under Cover** before purchasing it in order to gage whether or not it would be worth my time, and all praised Pot Pies: Comfort Food Under Cover:

9 of 10 people found the following review helpful. All Text. No Illustrations.By R. KnowltonFull disclosure: I am an amateur cook. I purchased this as a gift for my wife because we've recently grown interested in making pot pies. We have an amazing homemade recipe that we've used over and over again; however, I thought it would be fun to branch out into different recipes.I am a visual learner and glean lots of information from presentation photos and process photos in cookbooks. Unfortunately, this cookbook has neither. The only picture you get is the dust jacket. The rest of the book is only text. I'm sure it's quite suitable for many, but I don't prefer it for teaching me how to cook these various pot pies.0 of 0 people found the following review helpful. Five StarsBy Maureen Bundyloved this book0 of 0 people found the following review helpful. Misleading title and photo - they're mostly CASSEROLESBy A reviewerI have over 40 books on pies and this is the only one that I really, really don't like at all. As other reviewers have noted,

this book is not about pies, it's about CASSEROLES. I feel strongly that the title and cover photo are misleading. It should be titled CASSEROLES. If you love pies, skip this book and buy something else.

Eighty-five deliciously easy recipes for the quintessential comfort food, updated and dressed up for the twenty-first-century palate. All of us grew up with pot pies--homemade if we were lucky, otherwise store-bought. Either way, we all remember breaking through that flaky, buttery crust to get at the steaming, creamy chicken or beef or vegetables inside. Pot pies are, in fact, the ultimate comfort food, conjuring up images of Mom in the kitchen and a milk-and-cookies kind of world. Now, at the turn of the century, Diane Phillips brings pot pies back into our lives. And like us, they've grown up, developed a sophistication and a range of tastes and styles. But at the same time, they remain just as comforting, soothing, and satisfying as the ones we remember with so much affection. In *Pot Pies: Comfort Food Under Cover*, you'll find recipes for poultry, meat, seafood, and vegetable pies, with flavors from Asian to French to Italian to Latino, Southwestern, Cajun, and plain old all-American. They may be covered in potatoes, like Old-Fashioned Chicken Pot Pie with Chive Mashed Potato Crust; biscuits, like Mom's Beef Stew Topped with Sage Parmesan Biscuits; noodles, as in Oriental Chicken and Vegetables Topped with Noodle Pancake; cheese (Mediterranean Shrimp Pie with a Feta Crust); or even rice (Zucchini Pie with Parmesan Rice Crust). Whatever the filling or topping, you'll find wonderful, savory flavors peeking out from under an equally tasty cover. Now, at the turn of this century, Diane Phillips brings pot pies back into our lives. And, like us, they've grown up, developed a sophistication and a range of tastes and styles. But at the same time, they remain just as comforting, soothing, and satisfying as the ones we remember with so much affection. In *POT PIES: COMFORT FOOD UNDER COVER*, you'll find recipes for poultry, meat, seafood, and vegetarian pies, with flavors from Asian to French to Italian to Latino, Southwestern, Cajun, and plain-old all-American. They may be covered in potatoes, like Old-Fashioned Chicken Pot Pie with Chive Mashed Potato Crust; biscuits, like Mom's Beef Stew Topped with Sage Parmesan Biscuits; noodles, as in Oriental Chicken and Vegetables Topped with Noodle Pancake; cheese (Mediterranean Shrimp Pie with a Feta Crust); or even rice (Zucchini Pie with Parmesan Rice Crust). Whatever the filling or topping, you'll find wonderful, savory flavors peeking out from under an equally tasty cover. -->

.com Diane Phillips lures you into her cookbook with a picture of the perfect pot pie, topped with a lid of golden-brown, flaky crust. Inside this cookbook, though, you'll find that what Phillips offers is not your grandmother's labor-intensive pot pie. Indeed, most of the 75 recipes are suited to the limited time and dietary desires of today's cooks. Her easy-to-assemble fillings emphasize chicken breast, lean meat, and other healthful ingredients, while the toppings can be put together in a snap. About the only old-fashioned thing Phillips keeps in her pot pies is lots of full, intense flavor. The first recipe, Chicken Bouillabaisse with Rouille Crust, tells it all. The filling consists of boneless thighs simmered with white wine, saffron, tomatoes, and rice. For a crust, you spread toasted slices of French bread with a garlicky red pepper and olive oil puree; e, set them over the casserole-like filling, and bake until everything is bubbling hot. Reading on, you realize that Phillips sees a pot pie simply as something covered by a layer of something. Ryan's Pie, chicken chunks in thyme-perfumed cream sauce under a puff pastry lid, is as close to classic as she gets. From there, you find such combinations as turkey meatloaf baked under a layer of mashed potatoes enriched with bacon and sour cream, and lean pork, stewed Tuscan-style with red wine and vegetables, served under a polenta crust. Phillips is so creative in working her idea that you are fascinated even by the delicious-looking results from her most fanciful flights, in which everything from tortillas and risotto to slices of sauteed eggplant, mashed beans, ratatouille, and a blue-cheese custard serve as toppings. Among the least-expected choices are a stir-fry topped with a pancake of pan-crisped noodles, and sauteed fish covered with mango salsa and passed under the broiler. Phillips tells when you can make a dish in steps, and how long each one keeps in the refrigerator and in the freezer. For those concerned about fat, she tells how to substitute leaner choices in place of cheese, cream, and butter. If you like casserole cooking, want to get stimulating variety for basics like boneless chicken, and appreciate the value of one-dish meals, Pot Pies will be a pleasing kitchen companion. --Dana Jacobi From Publishers Weekly Convinced that pot pies are the quintessential comfort food, Phillips (*The Perfect Mix*) has collected 85 recipes that take a new look at an old favorite. While she praises the kind of cooking most baby boomers grew up with, her sophisticated dishes have nothing in common with the frozen pot pies of yesteryear and rely on ingredients from many regional and international cuisines. Phillips offers an abundance of the kind of satisfaction that comes from good eating; however, many of the recipes here are missing the crucial pot-pie ingredient--pie crust. There are biscuits, probably the most traditional option, as well as mashed potatoes, borrowed from the humble shepherd's pie. There are roasted vegetable toppings, cheese and breadcrumbs, mashed beans, tortillas, crispy fried noodles, the ubiquitous polenta and even foccacia. New takes on American regional favorites--from Lobster Pie, which is bathed in a sherry bisque and topped with buttery breadcrumbs, to a Southwestern-inspired chicken pot pie with a tortilla and corn crust--are included, along with French, Mediterranean and Asian selections. It's hard to resist Beef Burgundy with Boursin Potato Cake Crust, Down East Clam Pie with Bacon Biscuit Crust or Snapper Veracruz with Jalapeño Jack Cheese Crust. Phillips offers a flexible outlook and suggests many ways to use leftovers. (Jan.) Copyright 1999 Reed Business Information, Inc. From

Library Journal To all too many people, "pot pie" means Swanson's chicken, but Phillips has put together a collection of 85 recipes ranging from Cider-Braised Pie with Sweet Potato Crust to Mediterranean Eggplant Pie. There are pies as elegant as Lobster Pie and Beef Fillets with Maytag Blue Cheese Topping, along with many homier ones. A number of the recipes are fairly involved, though, and busy family cooks may prefer to have their comfort food quick and easy to prepare. For larger collections. Copyright 2000 Reed Business Information, Inc.