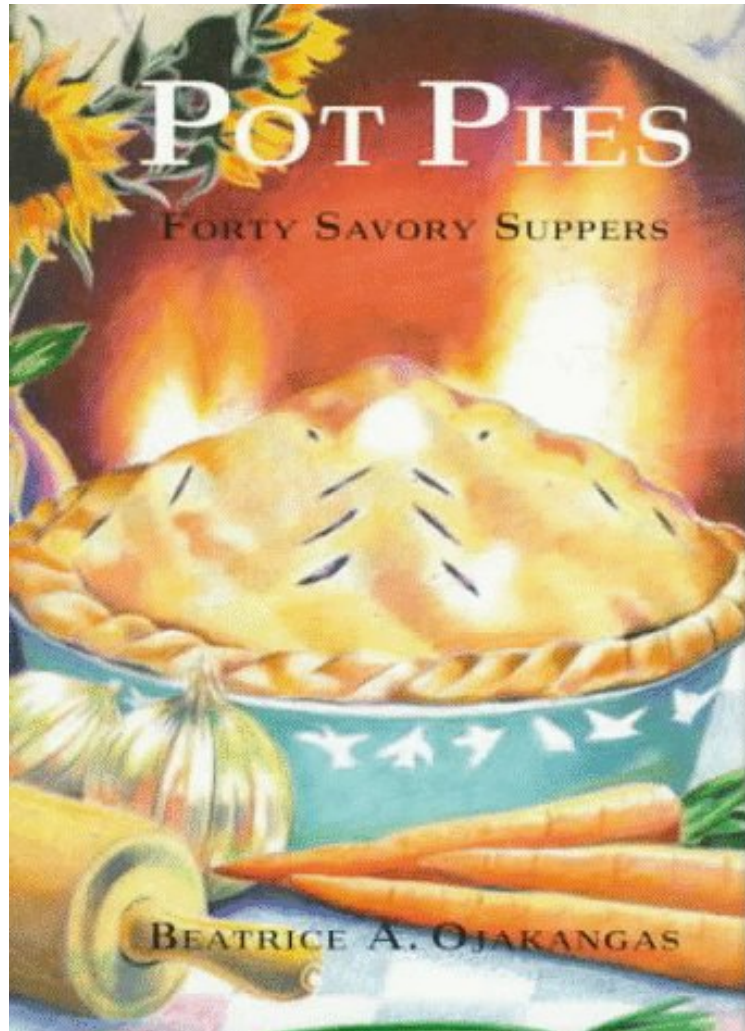


(Ebook pdf) Pot Pies: Forty Savory Suppers

Pot Pies: Forty Savory Suppers

Beatrice Ojakangas

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Beatrice Ojakangas : Pot Pies: Forty Savory Suppers before purchasing it in order to gauge whether or not it would be worth my time, and all praised Pot Pies: Forty Savory Suppers:

0 of 0 people found the following review helpful. Five Stars By Catherine J. Duncan Love9 of 10 people found the following review helpful. Pot Pies cookbook By Sharon N. Weber I was sorely disappointed when I opened my small package and found this tiny cookbook. It looks like a paperback that you MIGHT pay \$1.00 for at the dollar store. No color illustrations, ugly newsprint black and white writing, cheap, cheap, cheap!!!! Do NOT buy this product, it is a rip-off!!!! This was meant as a gift but I would be embarrassed to give this to anyone! 0 of 0 people found the following review helpful. Five Stars By Vicki A Brinkley Great recipes

Homey, comforting food without fuss. Once again, cooks are looking to the basics for meals that are both satisfying and unpretentious. Now, in *Pot Pies*, renowned cook Beatrice Ojakangas shares the very best main-dish pies from her varied and extensive collection. *Pot Pies* presents dozens of recipes for delicious ingredient combinations matched with a variety of tempting crusts. Treat family and friends to wholesome one-dish meals such as Scallop, Roasted Pepper, and Mushroom Pot Pie; Chilean Chicken Corn Pie: or Flemish Beef Pie Carbonnades with a topping of hot whipped potatoes. Begin a meal with an elegant Herbed Leek and Chevre Tart, bring along a colorful Piperade Pie on an afternoon picnic, or win over the kids with a Pizza Pot Pie filled with their favorite "toppings." Pot pies are a great way to create wonderful new dishes from foods already on hand, and can be prepared ahead of time, making them economical and convenient as well as nutritious. For time-conscious cooks, *Pot Pies* answers the universal question "What's for dinner?" with style and flavor.

From Publishers Weekly "Old cookbooks sometimes explained that a crackling, singing sound--like that of a blackbird--indicated that a pie was done," writes Ojakangas (*The Finnish Cookbook*). Readers partial to savory casseroles will enjoy the main-dish pies presented here, culled from Greek, Italian, French, Mexican, Moroccan and Ojakangas's own Finnish recipes. She understands the need for straight-on but imaginative foods to set on the dinner table. Ready-made conveniences, such a frozen phyllo and bottled salsa, make the pies seem accessible, not exotic. Yet Ojakangas does not even mention ready-made pie crusts, refrigerated crusts or frozen puff pastry as alternatives to crusts made from scratch. Given that most new cooks are intimidated by pastry-making, Ojakangas may have overlooked that audience by offering only cursory instructions on how to handle pastry. She begins the book with a review of equipment and pie preparations, then organizes recipes into chapters by main ingredient (cheese, egg, meat, etc.). Some recipes are simply dolled-up standards: for example, instead of serving chili spooned on top of cornbread, Ojakangas bakes a cornbread crust on top of a kettle of vegetarian chili, and puts a whipped potato crust atop a carbonnade stew. More inviting are the Chilean chicken corn pie with olives, raisins and loads of ground chili, and shrimp pie with dilled Havarti and fragrant roasted red and yellow bell peppers. Illustrated. Copyright 1992 Reed Business Information, Inc. From Library Journal Ojakangas is the author of numerous cookbooks, including *Scandinavian Feasts* (LJ 5/92) and *The Great Scandinavian Baking Book* (LJ 8/88). Here she focuses on homey main-dish pies, not just traditional two-crust pot pies but also such variations, or relatives, as Asparagus Tart, Rustic Deep-Dish Pizza, and Crab and Mushroom Quiche. Despite the subtitle, these simple dishes are not limited to supertime; many are appropriate for brunch or lunch, and quite a few would make good picnic fare. Recommended. Copyright 1992 Reed Business Information, Inc. From the Inside Flap Homey, comforting food without fuss. Once again, cooks are looking to the basics for meals that are both satisfying and unpretentious. Now, in *Pot Pies*, renowned cook Beatrice Ojakangas shares the very best main-dish pies from her varied and extensive collection. *Pot Pies* presents dozens of recipes for delicious ingredient combinations matched with a variety of tempting crusts. Treat family and friends to wholesome one-dish meals such as Scallop, Roasted Pepper, and Mushroom Pot Pie; Chilean Chicken Corn Pie: or Flemish Beef Pie Carbonnades with a topping of hot whipped potatoes. Begin a meal with an elegant Herbed Leek and Chevre Tart, bring along a colorful Piperade Pie on an afternoon picnic, or win over the kids with a Pizza Pot Pie filled with their favorite "toppings." Pot pies are a great way to create wonderful new dishes from foods already on hand, and can be prepared ahead of time, making them economical and convenient as well as nutritious. For time-conscious cooks, *Pot Pies* answers the universal question "What's for dinner?" with style and flavor.