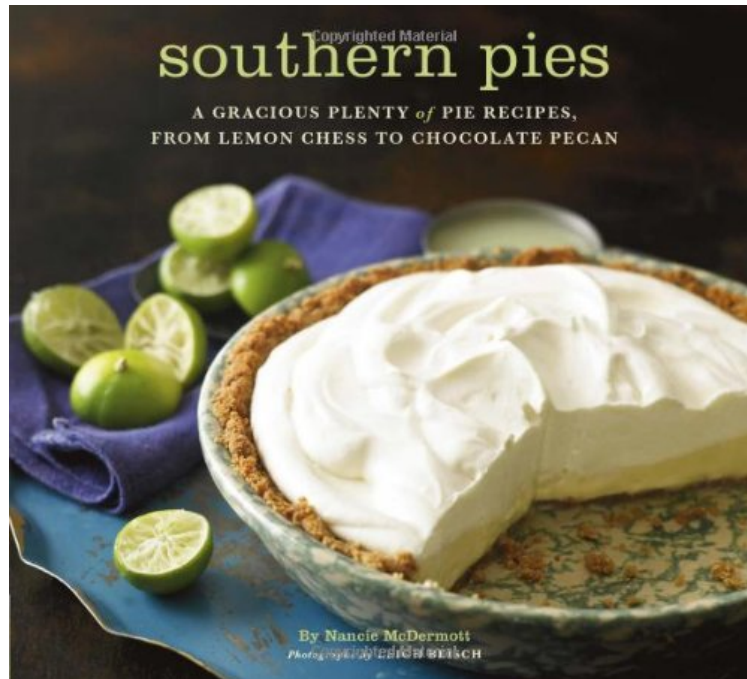


(Free pdf) Southern Pies: A Gracious Plenty of Pie Recipes, From Lemon Chess to Chocolate Pecan

Southern Pies: A Gracious Plenty of Pie Recipes, From Lemon Chess to Chocolate Pecan

Nancie McDermott

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Nancie McDermott : Southern Pies: A Gracious Plenty of Pie Recipes, From Lemon Chess to Chocolate Pecan before purchasing it in order to gauge whether or not it would be worth my time, and all praised Southern Pies: A Gracious Plenty of Pie Recipes, From Lemon Chess to Chocolate Pecan:

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Ask any pie lover—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.

From Publishers Weekly The subtitle says it all. McDermott presents dozens of delicious recipes for pie-loving home bakers in this follow-up to *Southern Cakes*. With a light hand, McDermott brings in just enough history and context to help bakers appreciate her recipes without fattening her book with too much text. Leigh Beisch's photography adds to the appeal, though some shots of ingredients should have made way for more pictures of actual pies. McDermott splits her plenty in two--chess (Buttermilk, Sweet Potato, Old-School Custard Pies, and others) and chocolate, and includes a helpful lesson on making crusts (or buying them, if need be). McDermott has an obvious affection for the Southern men and women (and their cookbooks) that inspired her recipes, but the proof of the pudding is in the pies themselves. If Peaches and Cream, Hungry Mother Spicy Peanut, Black Bottom, or Muscadine Grape Hull don't whet the appetite, keep reading. With over 60 pies included, even the most finicky pie-eater will find a fare share of "must-bake" recipes. Photos. (Oct.) (c) Copyright PWxyz, LLC. All rights reserved. "If you love pie, this book is a winner." -- Los Angeles Times

About the Author Nancie McDermott is the author of six cookbooks, including *Southern Cakes*. A food writer and cooking teacher born and raised in North Carolina, she now lives with her family in Chapel Hill. Leigh Beisch is a San Francisco-based photographer.