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Southern Pies: A Gracious Plenty Of Pie Recipes, From Lemon Chess To Chocolate Pecan



Synopsis

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.

Book Information

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Customer Reviews

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

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"If you love pie, this book is a winner." -- Los Angeles Times

You 'gotta' try the Old Timey Chess Pie - Simply Fantastic - If you have ever had the Furr's Cafeteria Chess Pie (a Texas Favorite), the Old Timey Chess Pie's taste and texture is almost 99% identical.....

This is a very good book for anyone. My husband loves pies and there is lots of variety and the pies are easy to make with ingredients that are easy to obtain. Thanks for making it.

The standard southern chess and chocolate and some new ones. Most all are simple and every one so far a winner.

I HAVE A SIGN IN MY KITCHEN: PIES ARE US. ALL BECAUSE OF THIS BOOK.

I sought out this cookbook after purchasing the companion book, Southern Cakes. Like it's partner, this collection of recipes is simply amazing! The Lemon Chess pie has to be my favorite at the moment, although the Sweet Tea pie is a close second! While not all of these may be familiar to each southern cook (I live in South Carolina and to my dismay, no one had heard of a chess pie!), but let's face it, the south is a huge area. Each pie I've tried has been quickly devoured, and none have had the chance to fully cool yet! Among this collection are some rather old fashion walks down memory lane, along with a few modern contributions. Each recipe is well written and most are easy enough for a beginner to follow. If you're looking for good, simple, delectable pies this collection belongs in your cookbook collection!

So far, so tasty... saw this book but just couldn't bear the sticker price (as I am only a "sometimes" baker). So happy to find it on for much less from a thrift store type re-seller. Came in good shape, as described. Have only tried a couple pies and they were easy and tasty. This one is a winner.

I love that there are old school recipes here. Chess pie was the most common weekday dessert on Grandma's table and now I am happy to say this book offers really great recipes.

I am a collector of pie recipe books. I found this book to be worthy to be in my collection . It has beautiful illustrations and interesting recipes .I would recommend Southern Pies for those who love to bake pies from the deep south region . The pies that I have made using recipes from this book , have been great, and my family loved them !

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