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# A Year Of Pies: A Seasonal Tour Of Home Baked Pies



## Synopsis

What's better than pie? How about recipes for 60 delicious pies and tarts from cooking maven Ashley English and top food bloggers like Beatrice Peltre, Aran Goyoaga, and Jessie Oleson? These beautifully photographed seasonal recipes include such delights as a Chocolate & Orange Marmalade Tart in winter, a Strawberry & Rhubarb Ginger Hand Pie in spring, a classic Lattice Top Triple Berry Pie in summer, and Rosemary Bourbon Sweet Potato Pie in autumn. A Basics section offers six piecrust recipes, troubleshooting tips, and advice on selecting seasonal ingredients.Â Named one of Booklist's Top Ten Food Books of 2012!

## Book Information

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## Customer Reviews

\*Starred Review\* In her back-of-the-book acknowledgments, nutritionist-author (the Homemade Living series, including Keeping Chickens, 2010, and Keeping Bees, 2011) English thanks husband Glenn for his pie-eating prowess, six months straight. Obviously, thereâ™s a reason why many would volunteer for that kind of hardship, judging from the more than 60 recipes alone. Englishâ™s talent is twofold: repurposing a traditional dish while staying true to its food legacy and giving us foolproof instructions and color step-by-step photographs for making piecrusts right. Also, her approach, as with all good chefs, is seasonal, as is her collection, divided into winter, spring, summer, and autumn. Interspersing savory with sweet, she proffers some intriguing, gotta-make-this kinds of pie: rosemary-bourbon sweet-potato pie, ratatouille and polenta pie, carrot pie, and buttered-rum shoofly pie. Tools and ingredients, along with an all-too-brief history of this delectable entrÃ©e-dessert, make up her first chapters, with most space dedicated to recipes, great color

photographs, tips, and variations for many. --Barbara Jacobs

âœWell-thought-out recipes centered on seasonal ingredients...plenty of updated standards incorporating new ingredients or flavor twists.â • --The Wall Street Journal"Englishâ™s talent is twofold: repurposing a traditional dish while staying true to its food legacy and giving us foolproof instructions and color step-by-step photographs for making piecrusts right. Also, her approach, as with all good chefs, is seasonal, as is her collection, divided into winter, spring, summer, and autumn. Interspersing savory with sweet, she proffers some intriguing, gotta-make-this kinds of pie: rosemary-bourbon sweet-potato pie, ratatouille and polenta pie, carrot pie, and buttered-rum shoofly pie." --BooklistâœPie is one of those nearly universally loved dishes. It's beautiful, delicious, and incredibly versatile. However, you would think that after a few centuries of tweaking this quintessentially American food, there wouldn't be a whole lot left to say about it. Ashley English not only proves this wrong, but she manages to make us look at pie in a new light. From the decadent Chocolate, Coffee, and Orange Marmalade Tart to the veritably heart-warming Curried Winter Vegetable Pie, English sparks the impetus to dust off the old pastry blender and 9-inch pie pan and make something delicious. Prepare to be transported by her infectious enthusiasm and independent spirit.â • -- The Joy of Cooking (official site)Â âœIf you buy one pie book this year, make it this one.â • --Rurally ScrewedâœAshley English's passion about pies is felt throughout her entire book . . . Her enthusiasm comes out through each and every recipe . . . It's dangerous to read this book on an empty stomach.â • --About.com BakingâœAshley English's new cookbook, *A Year Of Pies: A Seasonal Tour of Home Baked Pies*, offers much inspiration. Seasonally organized and brimming with both sweet and savory pies, the book gives step-by-step instructions on all the technical details of making pies, from tools, to crusts, to decorating. It's packed with useful and good-looking photography, and a host of recipes for pies (and tarts, quiches, and galettes) made with both traditional and innovative flavor combinations.â • --Garden and Gun

I've had this book now for almost three weeks and so far have made the Ratatouille Pie, the Nectarine and Lavender Crostata, the Coconut Cream Pie, the Blueberry Refrigerator Pie, and today I made the Cherry Vanilla Pot Pie. Each pie has genuinely rivaled the previous one for being the best pie I've ever had. I've always loved pie crust more than the filling, but now I'm truly at a loss for what I love more. I have found the recipes easy to follow and have been impressed that I haven't had to go looking so far for crazy, hard-to-find, expensive ingredients to make outstanding pies. Her basic all-butter pie crust is incredibly flavorful and flaky. I will never buy another frozen pie crust!

Prior to purchasing this book, I had always been afraid of making pies- it was the pie crust that worried me. But, her instructions are simple and it really did make a difference to put everything in the freezer. I have shared each pie with my husband, neighbors, and friends and everyone has been in love with the pies. Out of all the cookbooks I have, this is now in the top three. I really like that she has included savory and sweet pies and divided them up according to the seasons. With the exception of the Coconut Cream Pie that I made for a friend because it is her favorite type of pie, I am trying to be good and follow the progression of pies through the year. The recipes are laid out well and the photography is lovely. This book is truly a pleasure to look at as much as it is to cook from. My only "complaint" is that it would have been nice if there had been a photo of each pie. For some recipes, the photo is just of the ingredients, although I will admit that fresh lavender buds are much prettier than cooked ones (Nectarine and Lavender Crostata). I highly recommend purchasing and using this cookbook! Definitely read the introduction of the book to include the tools she recommends for pie-making. I purchased a pie-bird because of this book and for the first time ever my double-crust fruit pie did not bubble out of the top and cause a mess in my oven. "A Year of Pies" is definitely going to become years of pies for my family. Don't hesitate- get this book.

I love how these pie recipes follow the seasons and this book contains a good selection of sweet and savory pies, with a variety of crust styles. The recipes are not overly complicated, and I feel encouraged to take the techniques from this book and create my own dishes using what is in season at my local farmers' market.

My daughter and I have had so much fun trying out the recipes in this book! The meat and vegetable pies are fantastic and we are looking forward to getting to the fruit pies. We made the mushroom gillette and we all agree it might be the most wonderful food we have ever tasted that included mushrooms. Just a wonderful book to take you away from the regular kind of cooking that happens in our house. And I have really enjoyed seeing my daughter excited to explore baking and working in the kitchen. This book has inspired her for sure. Buy it! You're sure to have fun!

Excellent

i'm in pie heaven. i've made about 6 recipes out of this book so far. the author gives great instructions for making the perfect pie crust and for using the various pie-making tools. everyone compliments my pie dough, and it's so easy to make! the strawberry pie with crumble top is the

best!

I bought this book a couple of months ago and have really enjoyed it. My daughter is the type who prefers pie to cake--really, she prefers pie to almost anything else. So far I've made strawberry freezer pie, a blue berry pie, coconut cream, fig pudding pie (our tree is bearing heavily this year, so this was a very appreciated recipe), nectarine/lavendar (my daughter's request, and truly incredible), and we have all really enjoyed the treats, every week or two. I intend to try the more savory dinner pies when the weather cools. If you like pie, then I don't see how you can go wrong with this book!

I found this book reviewed in the Wall Street Journal a couple of months back, and drooled over the review for so long that my husband ordered me to just buy it already. And he has been delighted that I did. I don't consider myself a pie baker. My mother never made pies, and I have always been leery of making pie crust or fillings (other than pumpkin pie filling). So, when I got this book, I sat down and read it cover to cover. Mrs. English covers everything in this book: different types of pie plates and the advantages of each, ingredients for great crusts, and recipes for all kinds of crust. Her pie recipes are arranged by season, which is how she says she chooses which ones to make. There are dessert pies and meal pies (quiche, meat pie, etc); some are baked and the fillings for some are prepared on the stove top and poured into a prepared pie crust. This has been a great book, and the entire family has been thrilled that my dearly beloved told me to "Just buy it, already!"

Ashley English studies her subjects and gives us the most interesting bits of information. I have several of her books, thanks to my daughter, and enjoy them all. She is skilled and makes it a joy to learn.

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