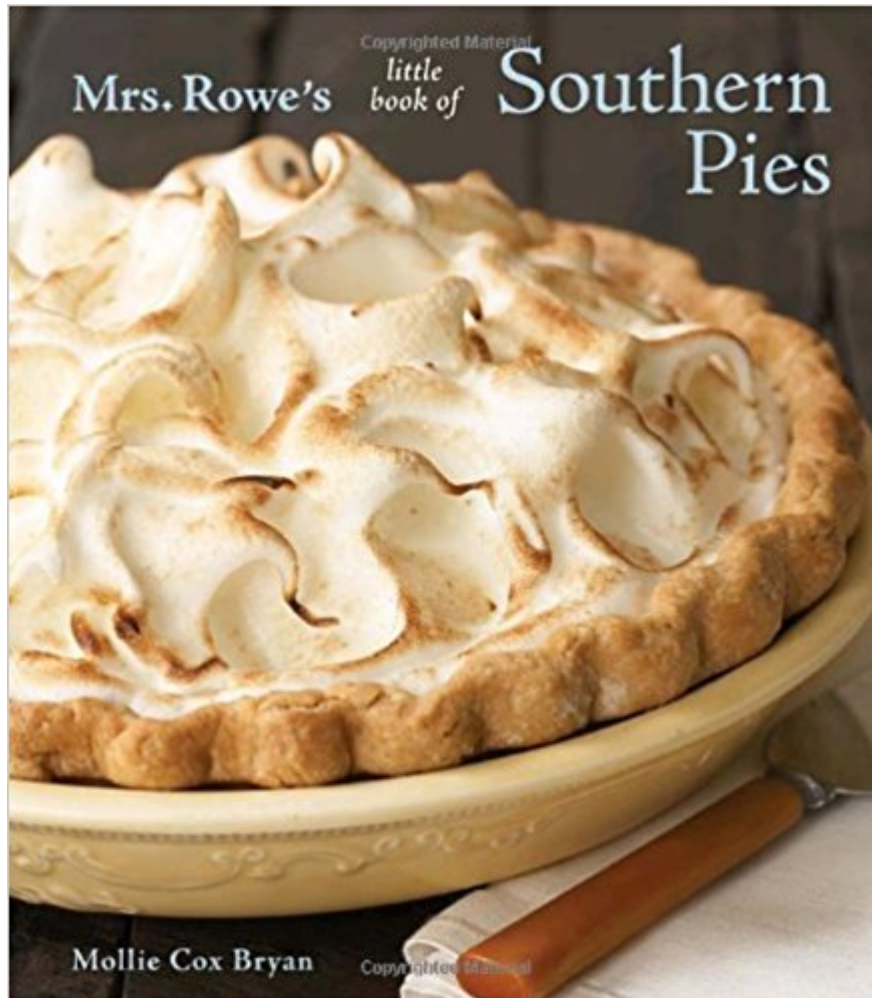




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Mrs. Rowe's Little Book Of Southern Pies



Synopsis

Legendary Recipes from Virginia's Queen of Pie—Mrs. Rowe, known fondly as "the Pie Lady" by legions of loyal customers, was the quintessential purveyor of all-American comfort food. Today her family carries on this legacy at the original Mrs. Rowe's Restaurant and Bakery in Staunton, Virginia, as well as at the new country buffet. The restaurant's bustling take-out counter sells a staggering 100 handmade pies every day! With the pies being snapped up that quickly, it's no wonder that Mrs. Rowe urged her customers to order dessert first. In Mrs. Rowe's Little Book of Southern Pies, recipes for Southern classics like Key Lime Pie and Pecan Fudge Pie sit alongside restaurant favorites like French Apple Pie and Original Coconut Cream Pie. Additional recipes gathered from family notebooks and recipe boxes include regional gems like Shoofly Pie and Lemon Chess Pie. With berries and custards and fudge--oh my!--plus a variety of delectable crusts and toppings, this mouthwatering collection offers a little slice of Southern hospitality that will satisfy every type of sweet tooth--and convince even city slickers to take the time to smell the Fresh Peach Pie.

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Customer Reviews

Writer and poet Bryan follows up 2006's Mrs. Rowe's Restaurant Cookbook by zeroing in on the Virginia establishment's highly lauded desserts. Bryan's compilation of 65 recipes hits all the sweet spots, offering reliable standards like peach, blueberry, coconut cream and sweet potato pies, as well as caramel coconut, german chocolate and watermelon variations. Though most of the recipes are basic, achieving the perfect crust isn't; Bryan offers patient tutelage and step-by-step photos,

but acknowledges that Mrs. Rowe's technique took years to master. Even experienced pie makers should pick up a trick or two; Virginia's Almost Impossible Coconut Pie, for instance, has no crust--the custard filling creates a firm outer layer when baked. Those looking to tweak their crust might want to consider cream cheese, which makes a tangier product than butter and flour alone. Bakers stymied by weeping meringues, meanwhile, will be comforted by the restaurant's "weepless" version, bolstered with salt and cornstarch. Seasoned pie pros and newbies will both find this ode to southern desserts a helpful and lasting resource. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

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I was looking for a pie book that had southern feel and charm. I found it in this cookbook. The recipes are easy to understand and straight forward. No fluff in this book of recipes. I made the chocolate chess pie and it turned out great. This is my first experience with trying to make good pies and it was a winner. I have oodles of cookbooks, but when I want to make a pie, this cookbook is my first "reach". One helpful hint about the cookbook...Although each recipe states what size of pie, either 9" or 10", make sure your pie plate is not a deep dish. I have many stoneware pie plates and although the size is 9", I needed to double the recipe to make the filling thick enough to fill the pie to a desirable level. Like I said, I am a great cook, but pie making is new to me! Maybe an old pro

would know these things or at least looked closely at the pictures! I would recommend this book if you are wanting to make some wonderful pies with no Fluff!

I bought this book because I'm keen to learn more about Southern food, and I'm a big fan of eating and cooking pies. It's not really what I was expecting though - as quite a few of the pies call for ingredients that I don't really think should be part of cooking from scratch. I'm not about to go and buy packets of 'watermelon gelatin' or whipped topping'. Coming from NZ, I don't even know what 'whipped topping' is, and it is certainly not something that is available back home. Having said that, the apple pie I made was delicious and there are some interesting sounding recipes in the book. However, I'm much more excited to bake out of my other pie making book - First Prize Pies.

It was a present and have not heard any bad comments.

Was a little disappointed in this collection only because I already own 80% of these recipes. This cook book would be good for the young baker just starting to get her feet wet, I however have been at this awhile. I grew up in Amish country and quite a few of these recipes are very familiar ones. I'm not trying to discourage anyone from buying this book, it's a nice one if your just starting a collection.

A really neat cookbook.....so many quality pie recipes. I especially like to use her vinegar pie crust- it does not taste of vinegar, at all, but the vinegar makes the crust so nice and tender. I always use that crust, now. In fact, I think I'll bake one of pies, today! Hard to decide which one!

This Plain Pie Pastry was quite challenging. I am a pretty good baker and hoped to find excellent pie crust recipes in this book. The instructions call for 2 cups all purpose flour, 1 teaspoon salt, 2/3 cup shortening and 5 to 7 tablespoons of cold whole milk. Although the book clarifies that one cup is by the scoop and level method and confirms not to let the flour settle, I would have preferred a flour weight. So I went to the King Arthur site to confirm 120 grams per cup of AP flour. I found that all 7 tablespoons of milk were required to bring the dough together. I could see how someone new to the kitchen might get confused and think the dough was done with 5 tablespoons. I did one extra step. I added the salt, flour and shortening to the bowl of my Cuisinart food processor with blade installed and put all in the freezer to bring the temperature of all ingredients down before processing. Now, the recipe says this will make two discs. I found that I could not get down to the recommended 1/8

inch for a 9 inch pie plate with one disc. So, back into the refrigerator, combining both discs so that I would have a surplus to assure that I could form a border. I put parchment paper on the bottom and also on the inside, adding pie weights but also piercing the bottom of the dough in several places. Way, way, way too much salt! Decrease the salt by at least half! Whew! That was a lot of work. It took most of both discs to create the border and crust as shown on the cover of the book.

Wait until you read it. You will be in the kitchen baking pies and will be the most popular person in your family, church, and neighborhood. There are the favorites that we all know and love; pie crusts of many different methods; new twists on simple pies, pies that would bring in top dollar at Pie Sales and Farmer's Market. Every cook needs this book to inspire them to be a great pie maker.

My wife made the German Chocolate pie and the Original Coconut Cream pie from this cookbook. We thought they were both awesome! 5 stars all the way! I think anyone that loves a good pie should own this book.

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