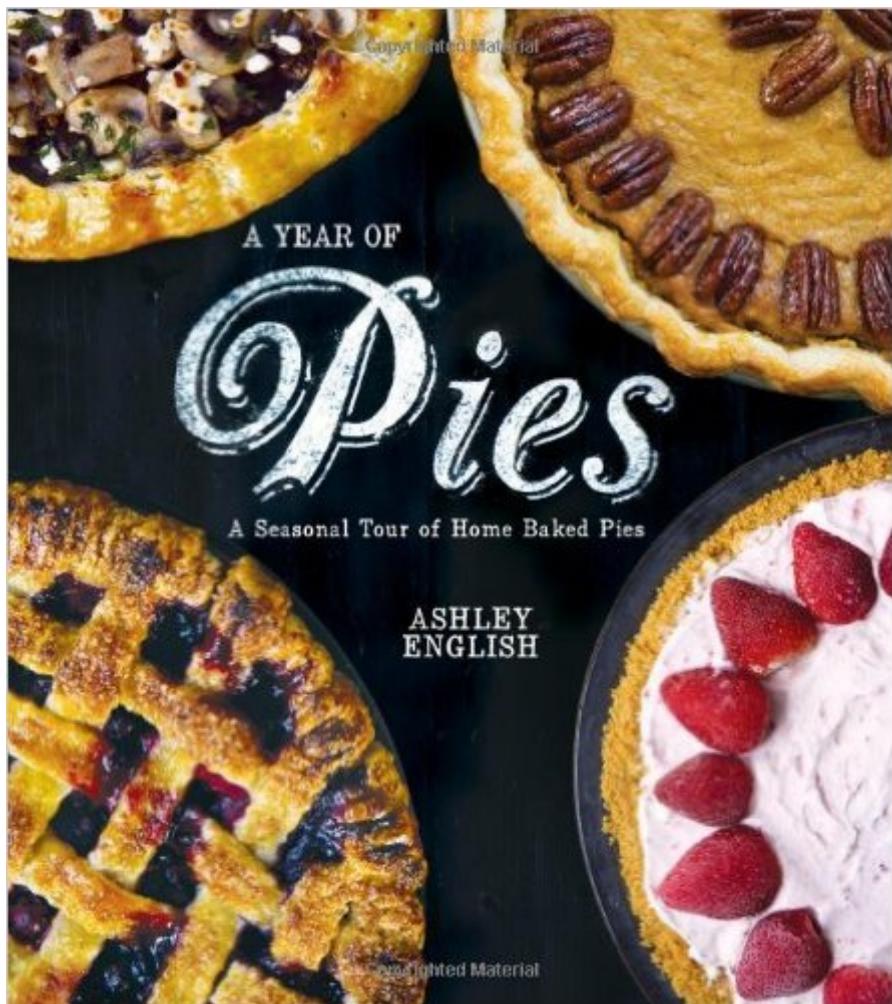


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A Year Of Pies: A Seasonal Tour Of Home Baked Pies



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

Who knew pies could be such a sublime feast? A feast for the eyes, to the taste, to one's imagination. I've spent the better part of a week with this book -- and I'm going to cut to the chase and say it's an amazing value and buy it now! -- practically sleeping with it under my pillow, dreaming of its contents. As a pretty good home cook who's ventured into the realm of pies and quiches with fair success, I have to say that I've recently been looking at my collection of cookbooks and thinking of weeding out a bit. One gets to the point where there are useful books, and then a great weight of books that are never opened. Some of them are awkwardly bad. But there's a short shelf, about a foot long, of cookbooks I keep in the kitchen as a trusted resource, while the rest are relegated to bookshelves in the den. Ashley English's "A Year of Pies" is going on the special shelf, along with James Beard and "The Joy of Cooking" and a few rarified others. I'm not a fan of niche cookbooks or specialty cookbooks for the reserved shelf. But Ms. English's book on pies, I expect,

will inform quite a bit of my gustatory choices when it comes to feasting. I love pies, and associate them with Thanksgiving (my grandmother's berry pies, mincemeat pies, and of course pumpkin) and summertime (Mom's lemon meringue), coconut creams at Easter, and others in-between. But Ashley elevates pie to more than a slice of sweetness on a plate. She has taken something quintessentially American and simple and unfortunately sometimes mundane, and made it into a yearlong song of amazement. If you're looking for something special to take to a dinner, or to serve when hosting, there is no end to options in Ashley's book.

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).

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