

(Free pdf) A Year of Pies: A Seasonal Tour of Home Baked Pies

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

Ashley English

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**Ashley English : A Year of Pies: A Seasonal Tour of Home Baked Pies** before purchasing it in order to gage whether or not it would be worth my time, and all praised A Year of Pies: A Seasonal Tour of Home Baked Pies:

10 of 10 people found the following review helpful. Best Pie Ever!By elsncl'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. 0 of 0 people found the following review helpful. I love how these pie recipes follow the seasons and this ...By C. Johanson 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. 1 of 1 people found the following review helpful. We have loved this book! By MtnMama 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 gilette 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!

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.

From Booklist \*Starred\* 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, there's a reason why many would volunteer for that kind of hardship, judging from the more than 60 recipes alone. English'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 entre-cuisine-dessert, make up her first chapters, with most space dedicated to recipes, great color photographs, tips, and variations for many. --Barbara Jacobs "Well-thought-out recipes centered on seasonal ingredients...plenty of updated standards incorporating new ingredients or flavor twists." --The Wall Street Journal