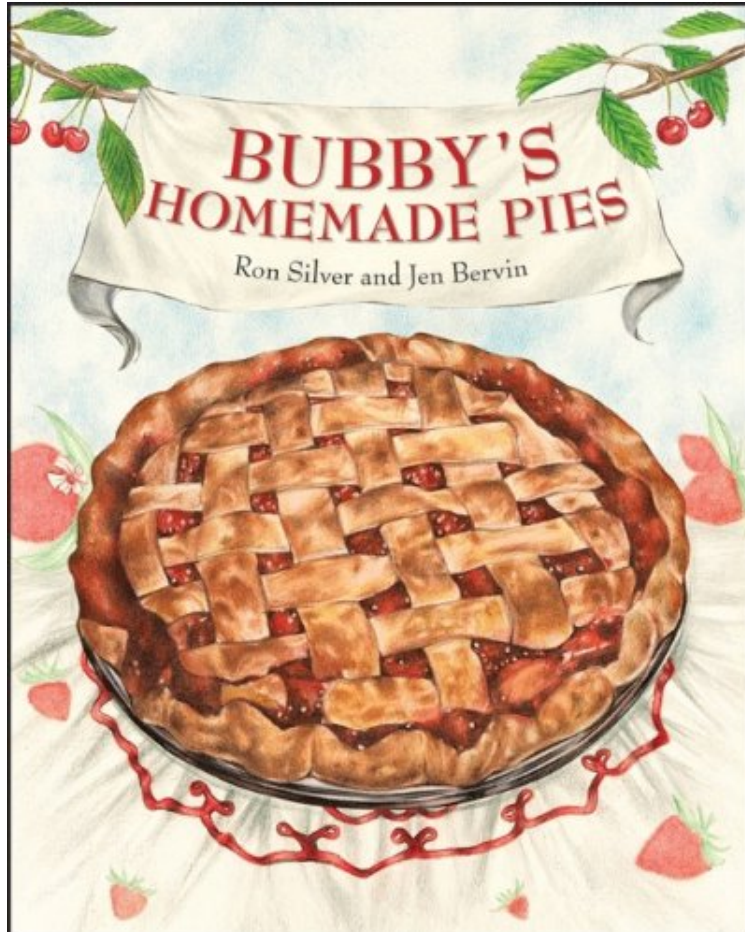


(Mobile book) Bubby's Homemade Pies

Bubby's Homemade Pies

Ron Silver, Jen Bervin
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Ron Silver, Jen Bervin : Bubby's Homemade Pies before purchasing it in order to gage whether or not it would be worth my time, and all praised Bubby's Homemade Pies:

9 of 9 people found the following review helpful. So far so good, except for one thing. By Worm Fun Like many, I have a lot of anxiety when it comes to making a pie crust (having warm hands does not help either). But I can confidently say that if you read and re-read the instructions and every detail about making the dough you will end up with a delicious, flaky end product. I made the Mile High Apple Pie and it came out perfect. However, I also tried to make the Gingersnaps and noticed that my dough was not chilling, even in the freezer. I knew something was off when I baked the dough and ended up with a giant, sticky puddle. The recipe calls for 1 cup of molasses - THIS IS AN ERROR. The amount of molasses should probably be at the most, half of a cup. That aside, I am looking forward to cooking pies through all the seasons. 1 of 1 people found the following review helpful. Great for the Holidays or any day you want to make special. By N. Mayfield This book is full of useful information and helpful hints. Most importantly it covers viturally anything that involves a crust. There are both savory and sweet offerings. I bought the book because like

most people between watching our diets, working to many hours, and just normal living exhaustion we don't bake. At the holidays I go wild. I will make several (ashamed to say how many) pies for our family Thanksgiving and Christmas dinners. The smells of the season, the laughter of children, visiting with the friends and family that you rarely have the time you want to share with them - that is the holidays for me. I will be making many things from this book including the Chicken Pot Pie with leftover turkey.³ of 3 people found the following review helpful. Every one delicious

By Stephen Mo Hanan
It's never been so easy to make perfect pie crusts. The step-by-step instructions plus illustrations are a breeze to follow and the results are terrific every time. And the fillings (fruit pies, savory pies, custard cream pies, and yet more) are so tempting. We haven't gotten close to trying every recipe, but each one so far has been a winner. Highly recommended!

"One of my fondest childhood memories is of my aunt's pies cooling on the window sill, while father sat with his deputy . . . wait . . . that might be Opie Taylor. If you love pie, and I can only assume you do, Bubby's pies are the best. I'm eating one right now."--Jon Stewart
"I almost ate the book! If my bubby made pies like this, I'd weigh 400 pounds."--Billy Crystal
"If a pie cooling in a country breeze is your idea of baking nirvana, with its golden crust and juicy filling beckoning, then the delightful recipes in Bubby's Homemade Pies will guide you toward that goal and, perhaps, initiate the appearance of 'Pie of the Month' at your house. Now wouldn't that be a sweet and welcoming sight?"--Lisa Yockelson, award-winning author of *Baking by Flavor* and *Chocolate*
"My dad always says, 'Save your fork, there's pie!'"--Kate Douglass, owner of The Spotted Pig

From Publishers Weekly
Bubby's, in New York City, known for its comfort food, began simply in 1990 with pie. Owner Silver, who was trying to find a way to support his writing habit, started a wholesale pie business (which later morphed into two restaurants). This publication celebrates the once-humble dessert that helped launch the popular TriBeCa and (later) Brooklyn outposts. Silver and coauthor Bervin strike a balance with recipes that are doable for the new baker and dynamic enough for the experienced pie maker. A primer on crusts covers flaky, sweet crumb and savory, and is accompanied by how-to illustrations. The authors also prime readers on fruit pies before launching into chapters including cream and custard pies and savory pies. In addition, seasonal pie chapters and recipes for deep-dish desserts (such as buckles, crisps and cobblers), dumplings and sauces fill the collection. The majority of pies are classics such as Blackberry Pie and Coconut Custard, but the inventive (Fried Apple-Whiskey Pies and Paella Pie) also have a presence. Ask Bubby highlighted boxes offer solutions for common preparation problems, while concise, well-written headnotes provide useful information and inspiration. This carefully compiled text addresses all experience levels as well as classic and contemporary pies, giving it a broad appeal. (Aug.) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. Bubby's, in New York City, known for its comfort food, began simply in 1990 with pie. Owner Silver, who was trying to find a way to support his writing habit, started a wholesale pie business (which later morphed into two restaurants). This publication celebrates the once-humble dessert that helped launch the popular TriBeCa and (later) Brooklyn outposts. Silver and coauthor Bervin strike a balance with recipes that are doable for the new baker and dynamic enough for the experienced pie maker. A primer on crusts covers flaky, sweet crumb and savory, and is accompanied by how-to illustrations. The authors also prime readers on fruit pies before launching into chapters including cream and custard pies and savory pies. In addition, seasonal pie chapters and recipes for deep-dish desserts (such as buckles, crisps and cobblers), dumplings and sauces fill the collection. The majority of pies are classics such as Blackberry Pie and Coconut Custard, but the inventive (Fried Apple-Whiskey Pies and Paella Pie) also have a presence. "Ask Bubby" highlighted boxes offer solutions for common preparation problems, while concise, well-written headnotes provide useful information and inspiration. This carefully compiled text addresses all experience levels as well as classic and contemporary pies, giving it a broad appeal. (Aug.) (Publishers Weekly, May 7, 2007)