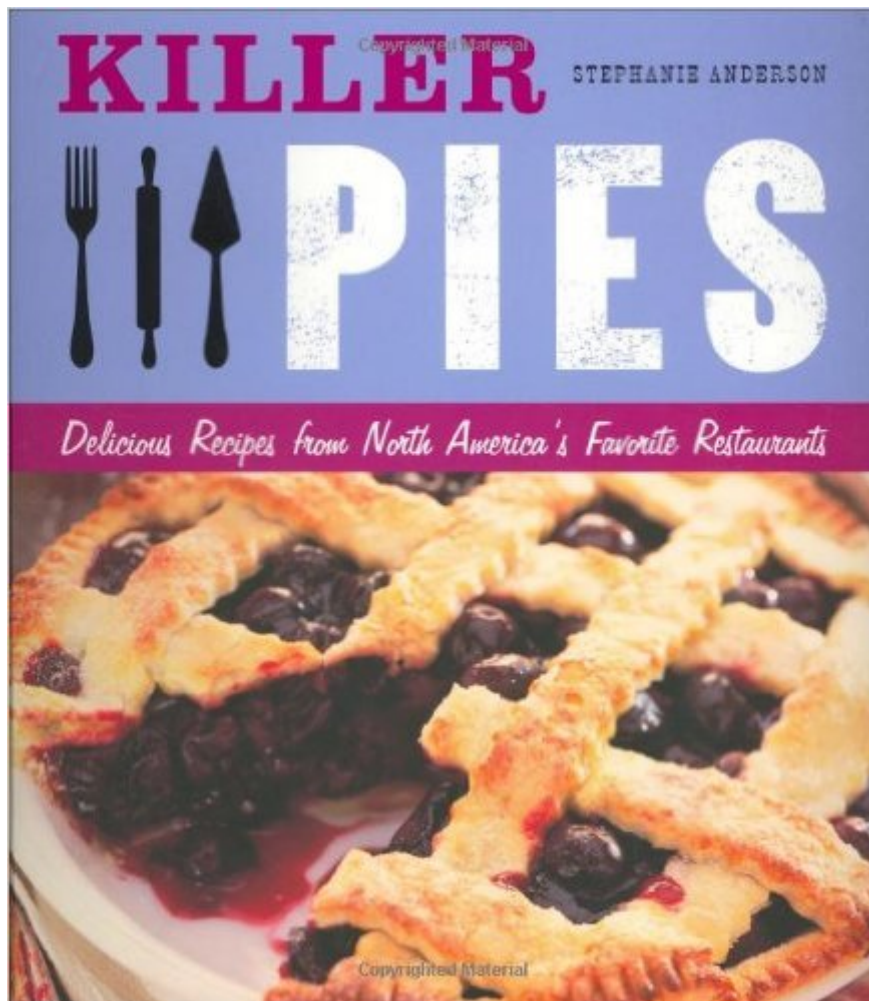


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Killer Pies: Delicious Recipes From North America's Favorite Restaurants (Killer (Chronicle Books))



Synopsis

Key Lime . . . Peach blackberry . . . Sour cream raisin . . . Maple walnut . . . Chocolate pecan . . . Killer Pies presents 50 fresh-baked recipes from award-winning bakers across North America. These passionate pie masters share their fail-proof methods for producing flaky perfection in delicious, unforgettable variations on this classic dessert. Luscious color photographs accompany each tried-and-true recipe along with a regional guide to the diners, cafes, bakeries, and farms that serve up the originals. Stuffed with the tastiest ingredients from Santa Fe to Winnipeg, Killer Pies serves up a sweet filling of mouthwatering satisfaction!

Book Information

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Customer Reviews

This cookbook is part of a series and this one is awesome! I bought it because we love the McEwen's on Monroe (Memphis) amazing banana cream pie. The owner told me about the new cookbook and loaned me his copy (this is an amazing delicious restaurant that treats you like family) until I ordered my own. It's one of those beautifully put together books with great recipes that I just keep buying and giving away everytime I need a birthday present, etc. So now I need to buy a stack! Gorgeous pictures and wide geographical range of delicious regional pies of North America.

I like this little book. It has several recipes I am looking forward to trying. HOWEVER, I also have some complaints, some possibly trivial, but complaints just the same. There are 50 recipes in this book. Of those, 5 are for apple pie, and 6 if you count the Apple-Cranberry Galette with Caramel.

There are 2 recipes for Sour Cream Raisin Pie (one surely is enough), and four pecan pie and two walnut pie variations. Remember there are only 50 recipes. I would have loved to have more variety. Some of the pies are unusual such as the Concord Grape Pie and the Bob Andy Pie (described as "White Trash Creme Brulee"). Some are so unusual in fact that the ingredients are unobtainable for most of us. The Saskatoon Pie is made from fresh Saskatoon berries indigenous to the northern and prairie regions of Canada and the northwestern and north-central U.S. It does state that if you can't find these berries you can "purchase ready-made saskatoon pie filling from a number of online purveyors." Well, in my opinion ready-made filling is not the recipe and does not belong in a cookbook such as this. The pictures in the book vary. Some are of the featured pies, some are of the shops, and some are neither. As a reviewer elsewhere noted, the recipe for the pie in the picture on the cover isn't even in the book. The picture for the Coconut Cream Pie shows two children eating a fruit pie and what appears to be pecan pie a la mode....nothing to do with the recipe or the cafe (unless perhaps they are the owners' children or grandchildren). I guess my biggest complaint is with the repetition when there could be more variety in this small book. Nevertheless, I am not sorry I purchased it because it does have recipes I will try and I enjoyed reading the stories about the different pie shops and restaurants.

I already own a copy, and decided to purchase another as a gift for a family member who is a whiz in the kitchen and it was a smash hit!! There are so many different recipes you won't know where to start--and reading the story behind each pie is just as enjoyable as tasting the end product itself. Highly recommend!! A hip, quirky, fun pie cookbook.

Loved this cook book, as a baker for over 45 years, I found the history of the pie was very helpful. Will have this in my kitchen to try again and again. You will love this book

There are so many pie cookbooks on the market that one might wonder at the need for yet another - but you won't find most of these pie recipes in competing titles. They are compiled from some fifty expert bakers across the U.S. and Canada, and feature small color photos, clear directions, and introductions on the pie makers and recipe origins. From Plum-Strawberry Crumb Pie to Chocolate-Covered Cherry Pie, these are decadent dishes packed with flavor and appeal. Public lending libraries, even those with other pie cookbooks on their shelves, will find it filled with appeal. Diane C. Donovan
California Bookwatch

Out of this world book. I must get more copies for gifts. I have over 17 pie books and this is one of the best. It is worth it alone for Wanda's lemon meringue pie, peach pie is amazing, I have done several. Keep in mind I have every pie book out there. I actually returned Michelle's Pies, that wasn't good. This book is a find. I have given 3 x as a gift. Superb book. I wish this series had a cake book too or ice cream.

I have tried a couple of pies out of this book. My first was the Wild Blueberry Pie. This pie was kind of a Thanksgiving add-on just to have something other than standard Pumpkin. This pie was easy to make and absolutely delicious. It went faster than all the other desserts. I like all the recipes in this book. Great photos, easy to make, with a little history of where the pie comes from. I would recommend this to anyone that is a new pie maker or a pro.

I bought this in a country store in New Hampshire a year ago, and really love this cookbook. I enjoy baking, and between this cookbook and the movie WAITRESS, I am inspired to do more of it lately! The Banana Cream Pie is a winner, and I have even made a lower calorie version that gets no complaints at my dinner table. Only wish is to have some more standards like Coconut Cream, pumpkin, etc.

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Killer Pies: Delicious Recipes from North America's Favorite Restaurants (Killer (Chronicle Books))
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Homemade Sweet and Savory Pies: Traditional Recipes Plus Low Carb, Ketogenic, Paleo, Vegetarian Pies and All You Need to Know about Baking (Low Carb Desserts & Homemade Pies)
Pies, Pies & More Pies! Soup of the Day: 150 Delicious and Comforting Recipes from Our Favorite Restaurants
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