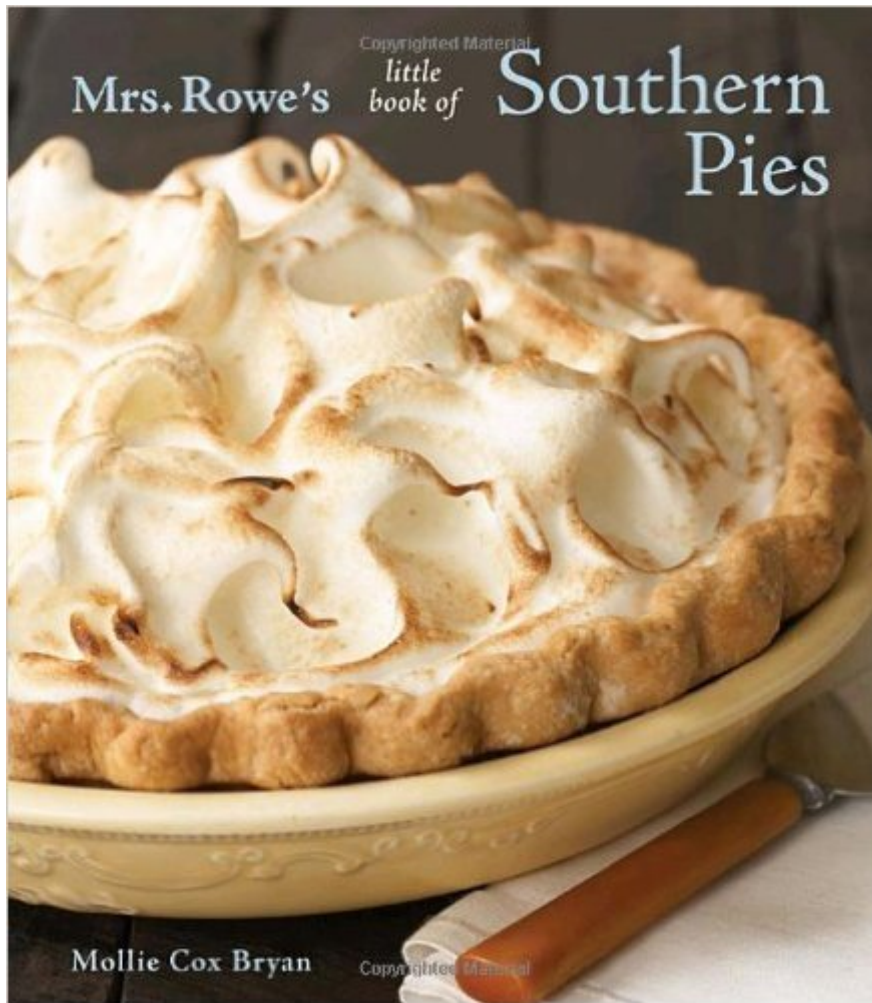


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# Mrs. Rowe's Little Book Of Southern Pies



## 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.

## Book Information

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## Customer Reviews

I wanted a cookbook just for simple classic pies and that is what I got. This book doesn't have any snooty pies only like; triple berry razzle dazzle caramel pie, only the classics that everyone should know. Apple, strawberry, peach, coconut cream, banana cream, strawberry daiquiri, Grasshopper, shoofly and mincemeat pies are all found in this book. I enjoyed reading about Mrs. Rowe and her restaurant mainly because I know that these recipes are used on a regular basis by a professional.

There are lots of little tips such as meringue pies should have more slices cut than a fruit pie, this is something I didn't know but it makes sense. This is now my go to book when making pie and because of all the tips I would recommend this to a novice baker. There are 6 pie crust recipes. 21 fruit, berry and nut pies 18 cream and custard pies 9 frozen and icebox pies and 8 cupboard pies, these can be kept at room temperature plus a couple sauces, whipped cream and meringue recipes.

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!

This is one of the treasures in my collection of recipe books. It's more than just another book of nice desserts - it has interesting little tidbits and useful tips and instructions to ensure that your pies turn out perfectly. This little book has a whole section simply devoted to Crusts and Toppings and then the recipes - utterly delicious!!

I've tried several of the recipes in your cookbook and like them all, but it would be worth the price of the book and more JUST for the blackberry pie recipe. I LOVE that! I've made it using black raspberries, red raspberries, and this week, blackberries. I'm not a big blackberry fan, typically, but in this pie--wow! I am hooked! Thank you for your wonderful little book! It's a delight to hold b/c of it's size, the photographs are enticing, and the finished products--mmmmm...

I had Barnes and Noble get this book in the store for me so I could preview it before I bought it. When I arrived to pick it up the girls working there were so excited to see who ordered the book. They had all been oohing and aahing over the recipes. I asked if I could take it and look it over first before I made a decision. The very first recipe I opened it to was the German Chocolate pie. I bought the book for that recipe. It was a huge hit at the local restaurant that I bake for. I've used

several other recipes from the book, but this recipe is worth the whole purchase price. And I don't eat or care for chocolate, but my husband does.

Having visited Mrs. Rowe's fine establishment when visiting my mother on multiple occasions, I highly recommend anything from Mrs. Rowe. (Her original cookbook is one of four which have remained on my shelf.) On the last visit, I purchased this book at the restaurant. I (and my friends and family) have loved every pie I made from its recipes. The crust is the easiest and tastiest of any recipe I've tried to date. I have rarely experienced success with crusts until now. The method is clearly explained and easy to follow. If you love pie, get this book.

A great small concise, easy to follow recipes that we have tried and both were as good as the discription. Looking forward to trying other recipes as I feel confident that they will be equally good. An excellent book for the novice baker.

There's a reason this little book is #1 on the list. It's fabulous. Even if you never make one of the pies the photographs, the writing, and the presentation make it a must-have for any cookbook collecton. And if you do decide to make the pies they are delicious! My favorite so far is the Strawberry Sour Cream Pie-outstanding!

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