



Southern Pies: A Gracious Plenty of Pie Recipes, From Lemon Chess to Chocolate Pecan

Nancie McDermott

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Ask any pie lover—the words "southern" and "pie" go together like ripe fruit and flaky pastry. And behind all the mouthwatering, light-as-a-cloud meringue peaks and the sticky dark butterscotch fillings lies a rich and delicious history. In *Southern Pies*, some of the South's most famous bakers share recipes for 70 pies. Perfect for bakers of all skill levels, these pies are made with simple, easy-to-find, and gloriously few ingredients. Featuring such classics as Sweet Tea Pie and New Orleans Creole Coconut Pie, this tasty homage will fill everyone at the table with Southern hospitality.

Southern Pies: A Gracious Plenty of Pie Recipes, From Lemon Chess to Chocolate Pecan Details

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From Reader Review Southern Pies: A Gracious Plenty of Pie Recipes, From Lemon Chess to Chocolate Pecan for online ebook

Jennifer Stephens says

Every home cook has a few favorite cookbooks. You know the ones. The cookbooks are filled with easy to follow recipes that look amazing and taste even better. Full color photos accompany several of the recipes and much like a good restaurant, you can't go wrong no matter which item you choose from the offerings. *Southern Pies: A Gracious Plenty of Pie Recipes, From Lemon Chess to Chocolate Pecan* by Nancie McDermott is just that kind of cookbook.

I got interested in recreating authentic southern pecan pie after I enjoyed the house recipe while dining at the Eclectic Café in Memphis, TN (you really must go there if you're passing through Memphis). I picked up *Southern Pies* in the hopes that at least one of the pecan pie recipes contained within could approximate the fantastic pie served at Eclectic Café. I wanted to save my formal review of the cookbook until I'd attempted the pecan pie recipe but the results of the two recipes I have already tried have been so great that I didn't want to sit on my opinions any longer.

Hubby and I baked the Strawberry Rhubarb Lattice Pie a couple of weeks ago. The pie was perfectly sweet-not cloying but not tart either (if you like a more sour flavor you can cut the sugar back). It was also very pretty. It got such rave reviews in our house that we made it again last week for our brother and sister-in-law in Seattle while visiting them. I roped in my nephew as my sous chef and in no time at all the whole family was chowing down on the still warm pie fresh from the oven.

Earlier this week I tackled the Amazing Coconut Pie. This is a custard based coconut pie that forms its own crust during the baking. Very clever and it was quite tasty with a lot of coconut throughout the custard (I hate those wimpy coconut pies that have nothing more than a few sprinklings of coconut hidden under layers of other ingredients). For best results I recommend you use frozen coconut pulp (available at most Asian grocery stores) and not that dried out sweetened bagged junk in the baking aisle.

As mentioned above, I will probably attempt one of the pecan pie recipes next. But no reason to stop there – McDermott's cookbook is packed from cover to cover with creamy custard pies, ripe fruit pies, the usual meringue pie suspects, chess pies, and some interesting pies like bean pie or sweet potato pie. These aren't McDermott's original recipes by the way. She's used this book as a way to present some of the best southern pie recipes she's come across in her research, cleaning up the presentation and making slight modifications after taste testing the original recipes. She's done a great job assembling a master collection of pies and I understand that she has another book out that's done in a similar fashion aptly named *Southern Cakes*.

I recommend this cookbook without hesitation. And here's a bit of interesting trivia for you. While reading through this cookbook, my husband and I along with a friend of ours got into a friendly debate about what should top a cream pie (such as banana cream, coconut cream, or chocolate cream pie). Dear hubby and I both assert that obviously cream (whipped cream, or Chantilly cream as it is sometimes called) is the correct answer. Most southern cooks like McDermott however (and our friend, who is not from the south but from the midwest) think that a cream pie should be topped with meringue. It's definitely a cultural and regional preference; I didn't realize putting meringue on top of a cream pie was even an option till I started researching it. Better Homes and Garden cookbook opts for meringue while the Betty Crocker cookbook calls for cream. Martha Stewart prescribes cream for topping some of her cream pies but meringue for others. So the debate rages on. I would be interested to know what fellow readers have been raised to believe is the

proper cream pie topping.

Link to my full review with pictures: <http://songsofgratitude.blogspot.com/...>

Tripp says

My absolute top pie book. Every one so far (I have made 6 of the pies within) has been a knockout.

*** Crystal * says**

Great book.

Yaaresse says

Well, that was a blast from the past.

I grew up with many of those pies showing up en masse at Baptist homecomings, housewarmings, and funerals. In other words, at all the places where southern women engage in competitive baking under guise of fellowship or commiseration and give literal meaning to "a groaning table."

I have a lot of the recipes scrawled out by various hands on bits of yellowed, splattered, fragile paper, so it's really nice to see them all in one place (and as an ebook, no less!) There were two pies, in particular, I've been looking for, and they were both in here: the damson plum pie and the Irish potato pie. I hadn't specifically been looking for the bean pies, but I knew about them and now have an excuse to try them.

Extra point to McDemott for including German chocolate pie and accurate description of a sonker (and the dip for it). But it was the two pies with peanuts that now have my attention. I'm familiar with the creamy version, but the one with chocolate and hot spiced peanuts? Oh yeah. Got to make that one.

Kristen says

Best pie cookbook ever.

Liz says

Ah! Have fallen in instant love with this book--bean pie! fried green tomato pie! sweet tea pie! buttermilk pie!--and again I want to have a large party with lots of food . . . I bought this for my mother-in-law today and then had to buy one for myself. Review coming soon, I hope!

Amy :) says

Made a couple of these pies. Easy to follow recipes with yummy results.

Sharon Huether says

A very well organized lay out of the recipes. First all the equipment you'll need for pie baking. Pies popular in the south; many variations of chess pie. Most of the recipes have ingredients that you already have in you pantry. The last part of the book tells you all about pie crusts. Butter, lard, oil and graham cracker crusts. All the pies are beautifully illustrated.

Autumn says

I love this book dearly. I made two successful pies out of it already. Also, it explained what that white sauce my granny used to pour over the sonker is called. Nancie McDermott, I just want to hug your neck.

Matt Kruse says

I've made a couple of the pies from this book, and they are great. The only reason it gets four stars instead of five is that some of the instructions are a bit vague (e.g. Peaches and Cream Pie doesn't specify that you need to include the flour and sugar that doesn't stick to the peaches when you coat them, or your cream won't thicken into a custard).

Whitney says

This is a fantastic, easy to follow cookbook, which is great for me seeing as I'm not the best cook. While I've only made seven of the pies in this collection so far, every one of them has tasted wonderful. *Southern Pies* includes the classics as well as some more unique regional pies, including a green tomato pie that tasted like apples! I'd highly recommend this book to anyone interested in trying some new recipes. Good for cooks of all skill levels.

Kristen says

A new favorite cookbook. These pies! Oh. these. pies.

Cate says

So many incredible offerings! I made the pecan pie, not using Karo syrup! Great! And the spiced pear pie looks wonderful, as does the peach sonker and the chocolate angel. Probably need to buy this...

Kristen says

This is a really good cookbook. Every pie we've made from it has been just outstanding!
