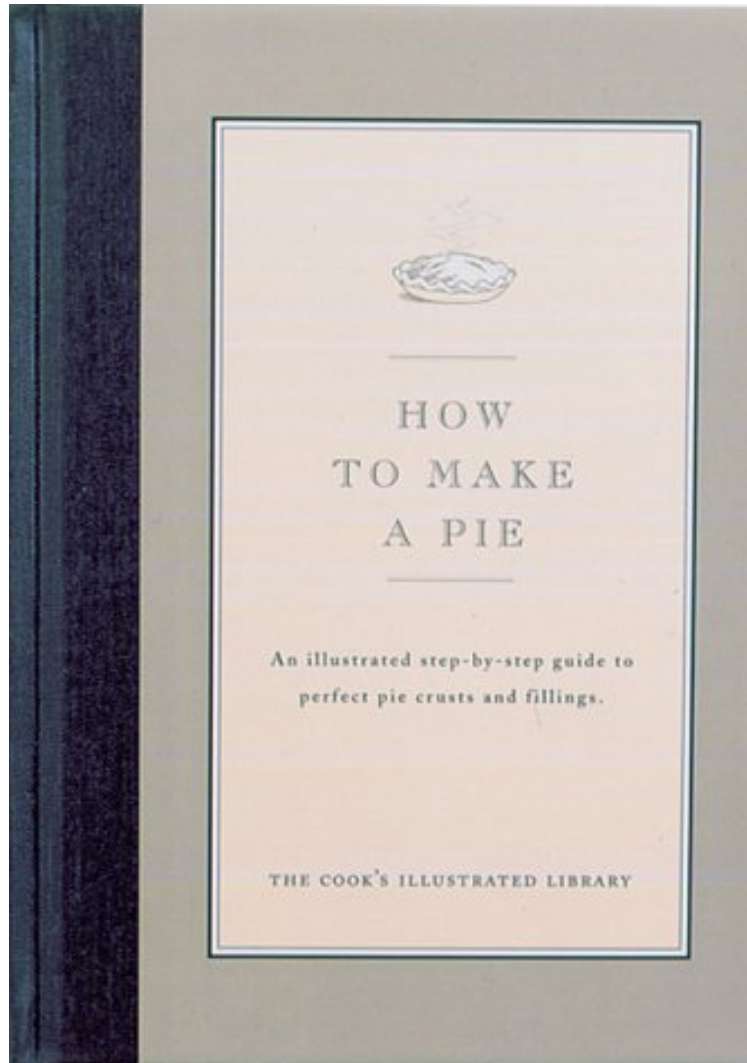


[Free] How to Make a Pie

How to Make a Pie

*Cook's Illustrated Magazine, Editors of Cook's Illustrated Magazine, Jack Bishop
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Cook's Illustrated Magazine, Editors of Cook's Illustrated Magazine, Jack Bishop : How to Make a Pie before purchasing it in order to gage whether or not it would be worth my time, and all praised How to Make a Pie:

2 of 2 people found the following review helpful. Small TreasureBy Sharon AnneWhat can I say better than the other reviews, not much, but I really enjoy this little unassuming book, because it is packed with delicious recipes. Above all, what delights me most... many of recipes have "that something special" added to make all the difference. I won't spoil the fun, except I too recommend this small treasure for your own enjoyment. Google ShareAlikeCooking or my name Sharon Anne for additional cooking ideas.0 of 0 people found the following review helpful. LoveBy rodney thomasGoing to purchase another one. Love it0 of 1 people found the following review helpful. How to Bake a

Glorious Pie! By Melody I was skeptical, but purchased this used copy because of the very reasonable price and my respect for Cook's Illustrated. The condition is excellent (I'm picky). The book is short and sweet. I'm a "cooker" not a baker, so this book has calmed my fears. I agree with the previous glorious reviews!

An illustrated step-by-step guide to perfect pie crusts and fillings

.com Pie-making novices and experts alike will welcome *How to Make a Pie*, a succinct tutorial on the art. In fewer than 100 pages it provides illustrated, step-by-step instructions for preparing perfect pie crusts and fillings--recipes, tips, and information that all cooks can use. Acknowledging the fear that besets so many would-be pie makers, the book provides a model introduction to crust making, expertly delineating the preparation of crusts for pie shells, both prebaked and filled and baked. Exemplary recipes for apple, custard, pumpkin, pecan, lemon meringue, and cream pies, among others, follow, with variations like Do-Ahead Fresh Apple Pie and Triple Chocolate Chunk Pecan Pie. Throughout, underlying techniques are explored and illustrated (the rolling out of pie dough is one), and sensible tips abound (an instant-read thermometer takes all the guesswork out of custard pie making). A true primer, the book is part of the Cook's Illustrated Library series. Like the magazine, the books are dedicated to presenting tried-and-perfected recipes and cooking techniques in a concise, approachable way. --Arthur Boehm