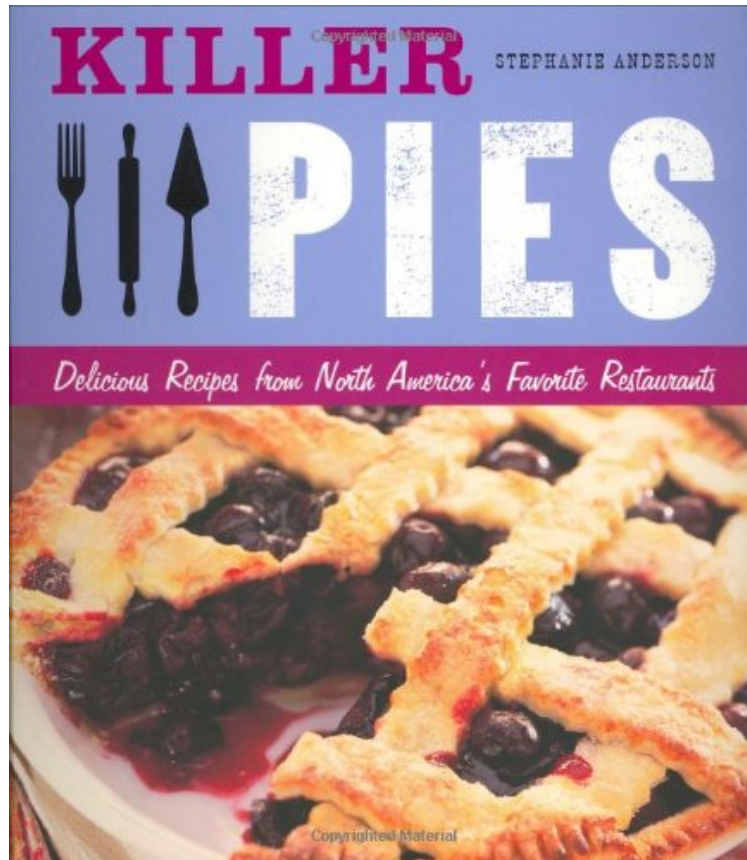


(Free) Killer Pies: Delicious Recipes from North America's Favorite Restaurants (Killer (Chronicle Books))

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

Stephanie Anderson

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**Stephanie Anderson : Killer Pies: Delicious Recipes from North America's Favorite Restaurants (Killer (Chronicle Books))** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Killer Pies: Delicious Recipes from North America's Favorite Restaurants (Killer (Chronicle Books)):

5 of 5 people found the following review helpful. Too much repetition...not enough variety  
By Customer  
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. 1 of 1 people found the following review helpful. Great Title For The Book! By Melinda Hays 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 of a pro. 0 of 0 people found the following review helpful. Four Stars By Rene Szucs Good pie recipes from all over the country. Really delicious too.

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!

About the Author Stephanie Anderson is a food and lifestyle writer and editor from Carlisle, Pennsylvania.