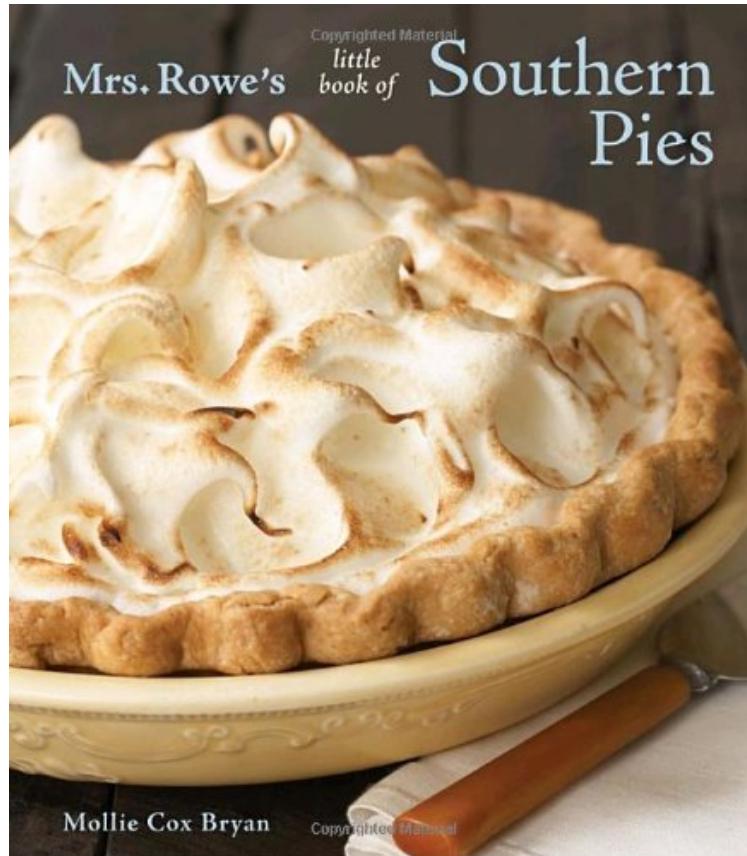


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Mrs. Rowe's Little Book of Southern Pies

Mollie Cox Bryan, Mrs. Rowe's Restaurant and Bakery
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Mollie Cox Bryan, Mrs. Rowe's Restaurant and Bakery : Mrs. Rowe's Little Book of Southern Pies before purchasing it in order to gage whether or not it would be worth my time, and all praised Mrs. Rowe's Little Book of Southern Pies:

34 of 34 people found the following review helpful. Review from a Southerner in New Mexico By M L Stockham 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! 3 of 3 people found the following review helpful. An interesting resource. By Kiwi Kitchen I bought this book because I'm keen to learn more about Southern food, and I'm a big fan of eating and cooking pies. It's not really what I was

expecting though - as quite a few of the pies call for ingredients that I don't really think should be part of cooking from scratch. I'm not about to go and buy packets of 'watermelon gelatin' or whipped topping'. Coming from NZ, I don't even know what 'whipped topping' is, and it is certainly not something that is available back home. Having said that, the apple pie I made was delicious and there are some interesting sounding recipes in the book. However, I'm much more excited to bake out of my other pie making book - First Prize Pies. 0 of 0 people found the following review helpful. Five Stars By Pappalt was a present and have not heard any bad comments.

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.

From Publishers Weekly
Writer and poet Bryan follows up 2006's Mrs. Rowe's Restaurant Cookbook by zeroing in on the Virginia establishment's highly lauded desserts. Bryan's compilation of 65 recipes hits all the sweet spots, offering reliable standards like peach, blueberry, coconut cream and sweet potato pies, as well as caramel coconut, german chocolate and watermelon variations. Though most of the recipes are basic, achieving the perfect crust isn't; Bryan offers patient tutelage and step-by-step photos, but acknowledges that Mrs. Rowe's technique took years to master. Even experienced pie makers should pick up a trick or two; Virginia's Almost Impossible Coconut Pie, for instance, has no crust--the custard filling creates a firm outer layer when baked. Those looking to tweak their crust might want to consider cream cheese, which makes a tangier product than butter and flour alone. Bakers stymied by weeping meringues, meanwhile, will be comforted by the restaurant's "weepless" version, bolstered with salt and cornstarch. Seasoned pie pros and newbies will both find this ode to southern desserts a helpful and lasting resource. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. Writer and poet Bryan follows up 2006's Mrs. Rowe's Restaurant Cookbook by zeroing in on the Virginia establishment's highly lauded desserts. Bryan's compilation of 65 recipes hits all the sweet spots, offering reliable standards like peach, blueberry, coconut cream and sweet potato pies, as well as caramel coconut, german chocolate and watermelon variations. Though most of the recipes are basic, achieving the perfect crust isn't; Bryan offers patient tutelage and step-by-step photos, but acknowledges that Mrs. Rowe's technique took years to master. Even experienced pie makers should pick up a trick or two; Virginia's Almost Impossible Coconut Pie, for instance, has no crust--the custard filling creates a firm outer layer when baked. Those looking to tweak their crust might want to consider cream cheese, which makes a tangier product than butter and flour alone. Bakers stymied by weeping meringues, meanwhile, will be comforted by the restaurant's "weepless" version, bolstered with salt and cornstarch. Seasoned pie pros and newbies will both find this ode to southern desserts a helpful and lasting resource. (July)--Publishers Weekly, 6/8/09
"Those pies! Man, oh, man. Like no other. She made a butterscotch pie that we would buy whole and take up to my granny's in Bluefield, West Virginia. I can taste it now." --Kendra Bailey Morris, "Accidental Chef" columnist, Richmond Times Dispatch
From the Publisher* A sweet collection of more than 65 recipes for pies from the famous, family-owned, Shenandoah Valley institution, Mrs. Rowe's Restaurant and Bakery. * Mrs. Rowe's Restaurant and Mrs. Rowe's Country Buffet sell 35,000 pies a year.