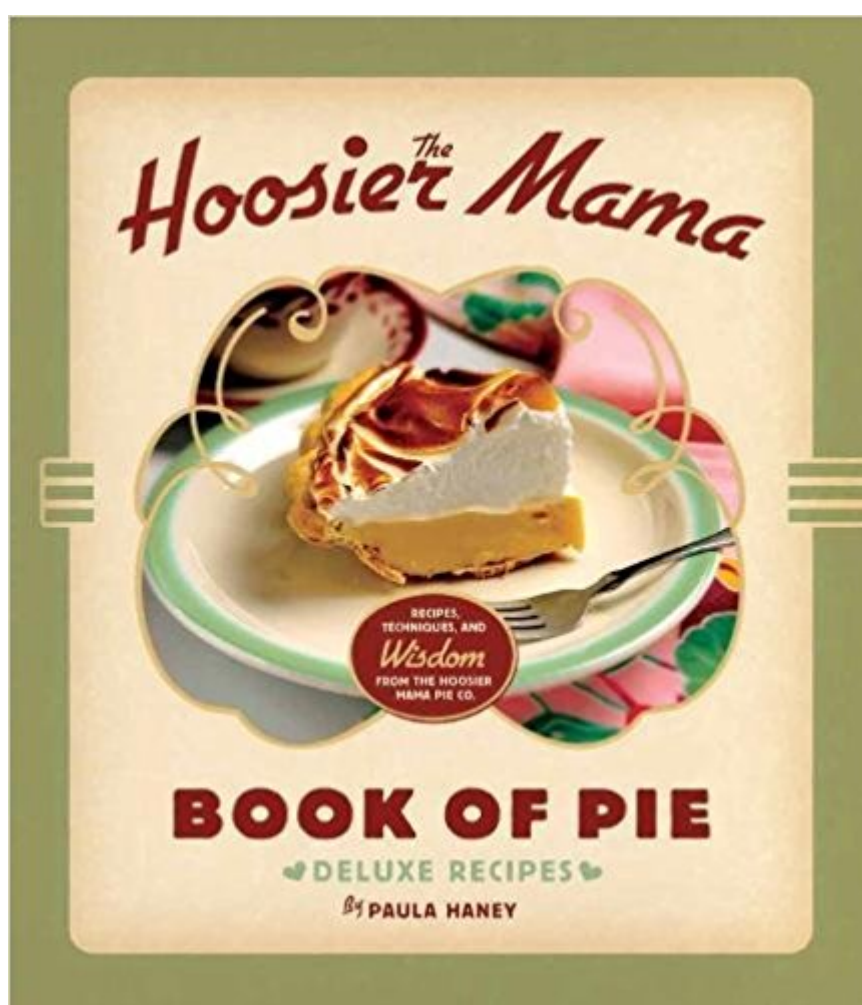


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The Hoosier Mama Book Of Pie: Recipes, Techniques, And Wisdom From The Hoosier Mama Pie Company



Synopsis

When Paula Haney first opened the Hoosier Mama Pie Company on March 14, 2009 (Pi day, appropriately enough), she worried whether her new business could survive by specializing in just one thing. When she opened her storefront that morning and saw a line around the block, she realized she had a more immediate problem: had she made enough pie? The shop closed early that day, but it has been churning out plenty of the Chicago's most delectable pies ever since. Since starting her career as a pastry chef at Trio, one of Chicago's top fine-dining restaurants, Haney dreamed of opening her own pie shop. Exhilarating and exhausting days spent creating fabulous new desserts to keep up with the restaurant's head chef--a then-unknown Grant Achatz, who would go on to culinary superstardom--left Haney in search of classic comfort food on her days off. Her disappointment in being unable to find a good slice of pie in all of Chicago led her to one conclusion: she needed to open her own store. Specializing in hand-made, artisanal pies that only use locally sourced and in-season ingredients, Hoosier Mama Pie Company has become a local favorite and a national destination gaining praise from Bon Appetit, the Food Network, and Food & Wine as one of the top pie shops in the country. Now, The Hoosier Mama Book of Pie delivers all the sumptuous secrets of buttery crusts, fruity fillings, creams and custards, chess pies, over-the-top pies, and even the stout and hearty savory pie. The practically oriented, easy-going, and accessible style of this book will help bakers both new and old make the perfect pie for every occasion. On top of all of this, The Hoosier Mama Book of Pie also includes tips on technique, fascinating historical anecdotes, and an emphasis on special seasonal recipes, as well as quiches, hand pies, and scones. This beautifully photographed and designed book has the classic retro feel of the mid-20th century golden age of pie, and all the warmth and personality of the Hoosier Mama Pie Co.'s cozy Chicago storefront. The focus on using local produce and employing the farm-to-table philosophy gives the book a contemporary twist, helping home bakers make the freshest, most delicious pies imaginable. Now readers can take a little piece of the Hoosier Mama Pie Company anywhere they go.

Book Information

Hardcover: 384 pages

Publisher: Agate Midway; Later ptg edition (August 13, 2013)

Language: English

ISBN-10: 1572841435

ISBN-13: 978-1572841437

Product Dimensions: 8.1 x 1.2 x 9.5 inches

Shipping Weight: 2.5 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars 132 customer reviews

Best Sellers Rank: #59,395 in Books (See Top 100 in Books) #12 in [Books > Cookbooks, Food & Wine > Baking > Pies](#) #13 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Midwest](#) #152 in [Books > Cookbooks, Food & Wine > Desserts](#)

Customer Reviews

"At this retro-styled spot in Ukrainian Village, the menu from pastry chef Paula Haney includes five types of chess pie, as well as other American regional favorites like Indiana's famous sugar cream." [Andrew Knowlton, Bon Appetit](#), named one of the Top 10 Best Places for Pie"Inside an unassuming storefront on Chicago Avenue sits one of the city's favorite bakeries, Hoosier Mama Pie Company. Run by passionate pastry chef Paula Haney, the small, sunny bakery is forever filled with pie-loving locals who can't get enough of Hoosier's flakey, buttery crusts and fresh fillings that range from sweet to savory." [Food & Wine](#), named one of America's best pie spots"A dessert that's fit for The King!" [Duff Goldman, Food Network's Sugar High](#), on Hoosier Mama's Fat Elvis Pie."Everything you could possibly want to know about proper pie making is covered in The Hoosier Mama Book of Pie. No facet of the process is too humble for discussion; the merits of salt in the crust is given as much thought as the best way to combine butter and flour. If you've ever wanted to learn the right way to crimp a pie, or how to make lattice work actually work, this is the book for you." [Serious Eats](#), naming Hoosier Mama a top dessert cookbook of 2013"Extraordinarily delicious." [Rick Kogan, Chicago Tribune](#)"With its attractive photos, thorough index, authoritatively warm tone, and mix of recipes that covers all the bases without claiming to be comprehensive, Hoosier Mama should help do just what its author intends: Bring bakers back to pie, not as followers of the latest trend, but as lifetime makers of simple, seasonal, satisfying fare." [New York Journal of Books](#)"Paula Haney...just put out a massive cookbook with her recipes" [The Hoosier Mama Book of Pie](#) and it's something very special. The almost-400-page tome details Hoosier Mama's opening and development, as well as Haney's recipes for everything from crust to biscuits to custard fillings. The photos make everything look delicious and, to the above-average baker, everything seems relatively easy to execute." [Marah Eakin, The AV Club](#)"The pies are, in a word, extraordinary." [Time Out Chicago](#)"Haney has cultivated a devoted following in Chicago with her perfect pies." [Robin Amer, Dynamic Range, WBEZ-FM Chicago](#)"Paula Haney's incredible hand-baked creations will set you back on your heels." [Chicago magazine](#)"There's

a secret to making great pie crust. And Paula Haney knows it. ...A slice of any [pie] is a bite into American pie culture." #151;Midwest Living

Paula Haney founded Hoosier Mama Pie Company in 2005. An Indiana native, she was formerly the head pastry chef at Pili.Pili, One Sixtyblue, and Trio, where she worked with head chef Grant Achatz. Haney and her husband live in Chicago, IL.Allison Scott works at Hoosier Mama Pie Company and develops their savory pies. She lives in Chicago, IL.

I have always wanted to be able to make my own pie crust. Have tried other recipes and had mixed results. But after seeing a demo by the author (videos on YouTube or the HM website) and reading the instructions in the book and making a few pies, I am finally good enough at it that I'm not embarrassed to foist my homemade crust on others. Only comment I'd have about the pie crust technique tips is that the descriptions of the various types of crimping could have been photographed. My right brain-left brain issues make it hard to read the descriptions and figure out what to do with my hands.I have been to the Hoosier Mama pie store and am eager to try more of the recipes. Loving the coconut custard pie!

I always wanted to learn to make pie. I was always apprehensive because I knew the crust was the secret to success. Most of the pies I have eaten had tough and or soggy crusts...my assumption was that I would not be successful either. Much to my delight I made 5 pies for Thanksgiving using this book...First pies I have ever made....they all were a hit and the crust was flaky and tender. Held up beautifully to Cream and Custard pies.100% recommended...Great recipes...Thanks to the Author for an exceptional book!!

Creme Br  f  r  e is one of my favorite desserts. The taste of what we call "Hoosier Pie" AKA Sugar Cream Pie is very close to creme br  f  r  e! I bought the book just for that recipe!!! It is our favorite pie. The rest of the book is also good. I have made the butter pie crust from the book and it's excellent. I will warn you although the book says that they love eating frozen Sugar Cream Pie---if you freeze it --LEAVE IT THERE. It's the best ice cream pie you have ever had, but it does not defrost well!!

I like this book a lot but would love it if it left out leaf gelatin. I have nothing against gelatin but leaf gelatin has to be ordered or I could drive to Dallas and see if a speciality store has it. But I live in a

small town that does not carry it! The author does give a conversion formula but it would have simplified things to just use the Knox gelatin that i can get at my local store. The vanilla paste isn't a big deal though. You can very easily substitute vanilla extract which is widely available. The recipes that I have tried were delicious and the instructions are easy to follow but if the author would have put a little more thought into the gelatin it would have been perfect.

The language is simple, the recipes are beautifully explained and described and the finished products are gobbled up as quick as humanly possible. Kudos they did a very good job with this book and I want to personally say thank you for their sharing of these recipes.

I am lucky enough to live just a few blocks away from Hoosier Mama, so I've eaten my fair share of their pies. And I've tried pies from all over, so I feel pretty confident in saying that they make the Best. Pies. EVER. My favorites are the Fat Elvis, Sour Cream Dutch Apple, and of course, the chicken pot pie. And now the recipes are all MINE! I was so excited to get this book in my hands, I immediately tore through it, taking in the stories, beautiful photos, and the sheer volume of recipes. I mean, they're basically giving you ALL of their recipes! Every fruit pie, every cream pie- and some savory pies I've never even tried. If you're looking for a comprehensive pie book, this is it. The book is broken down into major categories (sweet/savory) and subcategories- seasonal pies, chess pies, custard pies, etc. There's one main dough recipe to be used for the majority of pies, and it's probably the best pie dough recipe I've made. The instructions are clear and easy to follow, and the dough comes together beautifully and is very easy to roll out and get into the pie plate. So far I've made two chess pies (a chocolate one is currently in my oven, and my apartment smells DIVINE) and both recipes are super easy. At some point I'll venture into some of the more complicated recipes, which don't seem that scary because the instructions are so clear and well written. Ingredient amounts are given in both cups/tablespsoons and grams, which is a great feature for those of us who prefer to weigh things out. Oh, and my favorite thing about this book- in all the step-by-step photos, the hands are NOT wearing nail polish! That's how you know this is coming from a real pro kitchen! If you're looking for a pie book, I can't imagine a better one than this. The recipes range from simple and homey to fancy and downright gluttonous. To the commenter who complained about the recipes not being "health conscious," well yeah, it's pie. It's not a diet book. Pies are made of sugar, and butter, and a whole host of other delicious things. It goes without saying that if you're counting your calories you probably shouldn't eat a lot of pie. But for the rest of us, keep your fork! (And get this book!)

Can I give it six stars? Covering all the bases, with from-scratch instructions, and with lots more than just pies, this book is a treasure trove! Not sure how all ingredients will stand up to international switcheroos, but am very much looking forward to trying. Helpful that all instructions and amounts are given in imperial and metric/grams both.

Worth the price just for the all butter crust recipe alone, the recipes are easy to use and clearly written. The sweet corn pie with tomato jam is great for a side dish or dessert. I've made the strawberry and blueberry pies as well, and they taste wonderful. Be warned however, you have to make allowances for the juice of the fruit pies and fool around with other thickeners like pectin or extra cornstarch (although too much cornstarch is not something you want in a pie). I haven't tried any of the cream pies yet, but I look forward to the same qualities of taste and balance.

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