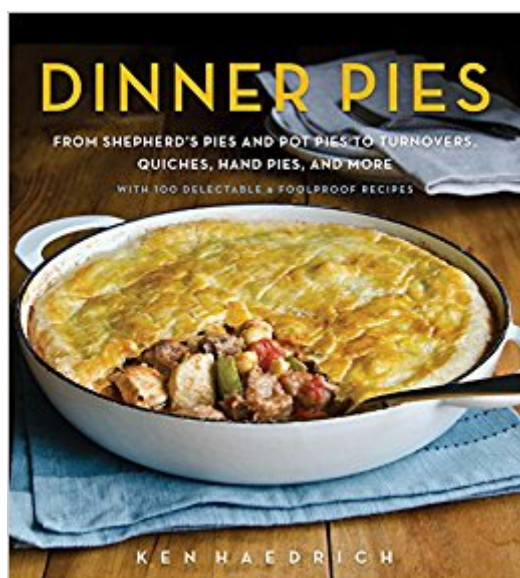


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Dinner Pies: From Shepherd's Pies And Pot Pies To Tarts, Turnovers, Quiches, Hand Pies, And More, With 100 Delectable And Foolproof Recipes



Synopsis

Dinner Pies includes 100 recipes for two-crust, one-crust, and no-crust pies. As a recognized master in the art of making pies, Ken Haedrich includes updated and perfected versions from the great savory pie traditions, including British, New England Yankee, and Southern - recipes for classics including cottage pie, shepard's pie and a best-ever chicken pot pie. But, as a world-eater and expert baker, Haedrich doesn't stop there. The remaining recipes span a variety of diverse cuisines, including French, Italian, Mexican, Spanish, Scandinavian, Middle Eastern and South African savory pies, among others.

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View larger Quiche Scampi from Dinner Pies Makes 8 servings Butter-sautéed shrimp and garlic is heavenly on pasta, but it's not half bad in a quiche, either, as you'll discover in this namesake dish. A handful of sliced cherry tomatoes and plenty of chopped parsley add color and flair, while the Parmesan cheese ties all the flavors together and gives the quiche an Italian accent we adore. This is best served the same day it's baked. Directions 1. If you haven't already, prepare the pastry and refrigerate it for at least 1 1/2 to 2 hours. 2. On a lightly floured sheet of wax paper, roll the dough into a 13 to 13 1/2-inch circle. Invert the pastry over a 9 1/2- to 10-inch tart pan, center it, then peel off the paper. Gently tuck the pastry into the pan without stretching it, and sculpt the edge into an upstanding ridge. Refrigerate the shell for 1 hour, then partially prebake and cool. Preheat the oven to 375 degree Fahrenheit. 3. Melt the butter in a large skillet over medium heat. Add the shrimp and cook for 1 minute on the first side. Turn the

shrimp over, then sprinkle the tomatoes, scallions, garlic, parsley, and red pepper flakes in the pan. Cook the shrimp for 2 minutes more, stirring occasionally (the shrimp will not be cooked through; they will finish cooking in the oven). Using a rubber spatula, scrape the contents of the skillet into your tart shell, spreading everything around as evenly as possible.

4. Whisk the eggs in a large bowl until evenly blended. Whisk in the half-and-half, heavy cream, Parmesan, flour, mustard, and 3/4 teaspoon salt. Slowly ladle the custard into your shell. Bake the quiche on the center oven rack for 25 minutes, then reduce the heat to 350 degree Fahrenheit and continue to bake until slightly puffy and golden brown on top, 10 to 15 minutes more. Transfer to a rack and cool for at least 30 minutes before serving.

Ingredients:

1 recipe Go-To Pie Dough (recipe below), refrigerated. 3 tablespoons unsalted butter. 8 to 12 ounces large shrimp, peeled and deveined. 1 to 1 1/2 cup halved cherry tomatoes or grape tomatoes. 2 scallions, thinly sliced. 4 or 5 garlic cloves, minced. 3 tablespoons chopped fresh flat-leaf parsley. 1/2 teaspoon red pepper flakes. 4 large eggs 1 1/2 cups half-and-half. 1/2 cup heavy cream 2/3 cup grated Parmesan cheese. 1 1/2 tablespoons all-purpose flour. 1 teaspoon Dijon mustard.

Go-To Pie Dough makes enough for 1 (9 1/2-inch) pie or tart shell. It's no mystery why I call this my "go-to" dough: It's so versatile that I use it for perhaps four out of every five of the savory (and sweet) pies that I make. You can't beat it for reliability, and it bakes up to a beautiful texture, perfectly balanced between flaky and short. This is the single crust recipe.

Directions

1. Put the butter and shortening cubes in a single layer on a flour-dusted plate, with the shortening off to one side of the plate by itself. Refrigerate for at least 30 minutes. Combine the flour, cornstarch, and salt in a bowl and refrigerate that mixture also. Pour the vinegar into a 1-cup glass measure. Add enough cold water to equal 1/3 cup liquid. Refrigerate.

2. When you're ready to mix the pastry, transfer the flour mixture to a food processor. Pulse several times to mix. Remove the lid and scatter about 6 tablespoons of the butter—a little more than half of the total fat—over the dry mixture. Pulse the machine five times—that's five 1-second pulses—followed by an uninterrupted 5-second run. Remove the lid and add the remaining fat. Give the machine six or seven 1-second pulses.

3. Remove the lid and loosen the mixture with a big fork; you'll have a range of fat clods, most quite small but a few larger ones as well. With the lid off, drizzle about half of the liquid over the mixture. Replace the lid and give the machine three very quick, half-second pulses. Remove the lid, loosen the mixture with your fork, and add the rest of the liquid. Pulse briefly three or four times, just like before. The mixture will

still look crumbly, but the crumbs will be starting to get a little clumpier. 4. Transfer the contents of your processor to a large bowl, one large enough to get your hands in. Start rubbing the crumbs together, as if you were making a streusel topping—what you’re doing is redistributing the butter and moisture without overworking the dough. (Note: If your dough mixture came out of the food processor more clumpy than crumb-like, don’t worry. Just pack it together like a snowball, knead it very gently two or three times, and proceed to step 5.) You can accomplish the same thing by “smearing” the crumbs down the sides of the bowl with your fingers. When the dough starts to gather in large clumps, pack it like a snowball and knead gently, three or four times, on a lightly floured surface. Ingredients: 8 tablespoons (1 stick) cold unsalted butter plus 2 tablespoons cold vegetable shortening (or 10 tablespoons cold unsalted butter), cut into 1/2-inch cubes. 1 1/2 cups all-purpose flour. 1 1/2 teaspoons cornstarch. 1/2 teaspoon salt 2 teaspoons white vinegar. Scant 1/3 cup cold water.

"For neophytes without much baking experience but who want to hop on the chuckwagon, a new book, "Dinner Pies," by pie-blogger Ken Haedrich, offers easy-to-follow instructions and inspiration not only for pot pies but also for quiches, hand pies and turnovers." - The Oregonian"Essential for novice and proficient pie bakers, this pleasing companion to Haedrich’s definitive Pie is an instant classic." - Library Journal"Full of satisfying and savory treats that feel extra cozy in these chilly months." - Joy the Baker

Ken Haedrich is the author of the definitive book on pie, *Pie: 300 Tried-and-True Recipes for Delicious Homemade Pie*, which Melissa Clark in the New York Times called "a masterful pastry tome" and which *Cooking light* magazine named one of the 100 best cookbooks of the past 25 years. He has written 12 other cookbooks, including *Home for the Holidays*, which won an International Association of Culinary Professionals Cookbook Award, *Dinner Pies*, *Country Baking*, and *Apple Pie*. He has been a regular contributor to *Bon Appetit*, *Better Homes and Gardens*, and *Eating Well* magazines and he currently serves as Dean of The Pie Academy (thepieacademy.com), an online destination for pie-making wisdom and lore. A native of New Jersey and a former Navy Seabee, he lives with his wife in Wilmington, North Carolina.

have enjoyed the two recipes that I’ve tried.

I just finished trying one of the recipes in this book, Cornish Meat Pies, and WOW. The recipe was

fun to make and turned out great the first time. I would highly recommend this cook book to anyone who likes to eat and who would like to find different ways to cook the usual ingredients.

Great recipes, easy to follow instructions. Great results. Bake some Pies...

This is a great savory pie book. Really pleased with the recipes and pie crust recipe variations.

pretty good recipes, but best part is clear crust recipes

I love it, and I can't wait to start using it It's got so many different recipes to choose from. It's got a great selection, worth every penny.

Great recipes and a lot of practical information on pastry making.

Great ideas and recipes for those of us that like pie. Easy to read and ingredients found in my pantry. Easy to read and follow.

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