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PIE COMPANY'S SIGNATURE PASTRY RECIPE,
TASTY SWEET AND SAVORY PIE OPTIONS, AND
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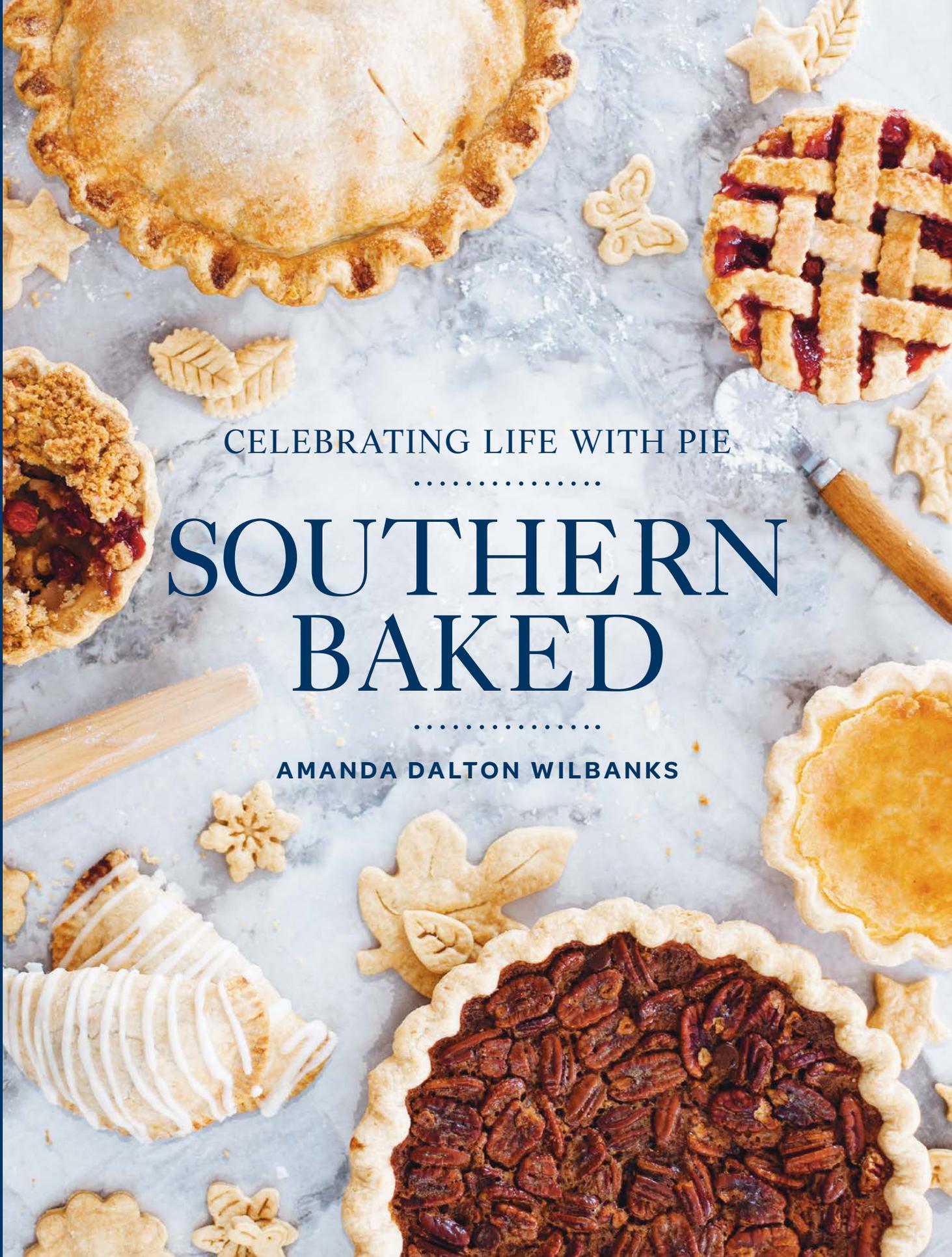


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SOUTHERN BAKED

CELEBRATING
LIFE WITH PIE

WILBANKS



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AMANDA DALTON WILBANKS



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APRICOT PIE IN MASON JAR LIDS

MAKES 12 PIES

Making little pies in Mason jar lids takes me back to my childhood. My mother and grandmother canned everything—from freshly strung green beans to homemade tomato soups and jellies. The one thing that always bothered me was that we had to wait to eat the freshly canned foods. So, I created this recipe in honor of them. I don't have to wait to eat these little pies. They are best served warm, right out of the oven.

- 2 recipes SB Pie Dough (page 17)
- 6 Mason jar lids
- 1 cup apricot preserves
- 1/2 cup cream cheese, softened
- 1/4 cup heavy cream
- 1/2 cup granulated sugar

Preheat oven to 375 degrees. Line a baking sheet with parchment paper.

Roll out dough into 2 (12-inch) circles. Cut 12 circles out of each dough round, slightly larger than the Mason jar lids. You should have a total of 24 circles. Press circles of dough into the bottom and up the sides of 12 jar lids.

Spoon 1 heaping tablespoon of apricot preserves into each shell. Top with 2 teaspoons of softened cream cheese. Place remaining dough circles on top of the filling. Press to seal. Brush with heavy cream and sprinkle with sugar.

Place on baking sheet. Bake for 15 minutes, and then reduce heat to 325 degrees and continue to bake for 20 minutes. Remove from oven and pop each pie out of their lid and let cool on a wire rack.





STRAWBERRY-RHUBARB MINI PIES

MAKES 6 MINI PIES

This recipe is in memory of my great-great grandfather, Jim Carpenter, whose signature dish was a double-crust rhubarb pie. He grew rhubarb in his backyard garden, watching over it diligently as he waited for it to yield the tart vegetable that made his pie the star that it was. This miniature twist on Grandpa's classic is a late-summer recipe perfect for an outdoor picnic. You can pack these individual portions and pass them out to kids and adults alike while watching the sunset.

2 recipes SB Pie Dough (page 17)
2 1/2 cups sliced rhubarb, (1/2-inch slices)
2 1/2 cups sliced fresh strawberries, (1/2-inch slices)
1 cup plus 2 tablespoons granulated sugar, divided
1/3 cup all-purpose flour
1 1/4 teaspoons orange zest
2 tablespoons butter, cubed
1/4 cup heavy cream

Preheat oven to 400 degrees.

Roll out dough into 2 (12-inch) circles. Cut both circles into 1/2-inch wide strips.

Mix the rhubarb, strawberries, 1 cup sugar, flour, and zest together in a large bowl.

Pour mixture into 6 individual au gratin dishes and dot with butter. Lattice the top of each pie with dough (see page 23). Brush tops of each pie with cream and sprinkle with remaining sugar.

Bake for 15 minutes. Then lower oven temperature to 350 degrees and bake for 30 minutes until bubbly.



SIMPLE BLUEBERRY CROSTATATA

SERVES 6 TO 8

There is nothing more delectable than a fresh fruit crostata. You get more crust than filling. And since the crust is my favorite part, I'm in heaven each time I take a bite of this sweet dessert.

CROSTATATA

1 recipe SB Pie Dough (page 17)
3 1/2 cups fresh blueberries
1 1/2 tablespoons all-purpose flour
1 tablespoon granulated sugar
Zest and juice from 1 large lemon

CRUMB TOPPING

1/4 cup all-purpose flour
1/4 cup granulated sugar
4 tablespoons butter

CROSTATATA

Preheat oven to 375 degrees. Line a baking sheet with parchment paper.

Roll out dough into a 12-inch circle. Place onto baking sheet.

In a large bowl combine blueberries, flour, sugar, zest, and juice; mix thoroughly. Pour the blueberry mixture into the center of the dough, making a mound and leaving a 1 1/2-inch border around the edge of the dough.

CRUMB TOPPING

In a small bowl, combine the flour, sugar, and butter together using a pastry blender or fork. Evenly crumble the topping mixture over the blueberries.

Fold the dough up over the edge of the blueberries, pinching to create pleats. Bake for 20–25 minutes, or until crust is golden brown.



MELON AND STRAWBERRY ARUGULA SALAD

SERVES 8 TO 10

This salad is light and fresh—perfect for pairing with some of the heavier items on the table. The bite of the arugula mixed with the sweetness of the melon is a complex, enchanting flavor combination that'll have even the pickiest eaters coming back for seconds.

- 4 tablespoons olive oil
- 1 tablespoon freshly squeezed lemon juice
- 1 tablespoon honey
- 2 tablespoons chopped fresh mint
- 2 tablespoons chopped fresh parsley
- 2 tablespoons chopped fresh chives
- 2 cups melon balls, cantaloupe or honeydew
- 2 cups fresh strawberries, halved
- 3 cups baby arugula

In a small bowl, whisk together the oil, lemon juice, honey, mint, parsley, and chives to make a dressing.

In a large bowl, combine the melon balls and strawberries. Add the dressing and toss to coat. Arrange the arugula on a serving platter and top with the melon mixture.

SMOKED BOSTON BUTT SLIDERS

MAKES 24 MINI SLIDERS

These smoky, bite-size sliders are absolutely perfect for celebrating your favorite guys, not only because they're stuffed with the kind of tender, succulent meat guys dream about, but also because they're the ideal dish for a cookout. Smoke this roast on the grill while you enjoy the day outside with your family or, put dad himself in charge. Regardless of how you do it, these sweet, spicy, saucy treats will have everyone in a celebratory mood. Serve with slaw on top for an extra layer of cool, smooth flavor.

- 1/4 cup brown sugar
- 1 tablespoon kosher salt
- 1 tablespoon black pepper
- 1 tablespoon paprika
- 1/2 tablespoon cayenne pepper
- 1 (5-pound) Boston butt pork roast
- 1 (12-ounce) bottle dark beer
- 1/4 cup apple cider vinegar
- 24 mini slider buns
- Southern-Style BBQ Sauce (page 100)
- Summer Coleslaw (page 99)

Preheat smoker to 225 degrees.

Combine brown sugar, salt, pepper, paprika, and cayenne in a bowl. Rub the entire roast with spice mix and place in the smoker with fat cap on top. Smoke for 4 hours. Remove from smoker, place roast in a disposable foil roasting pan, and pour the beer and vinegar over top. Cover with aluminum foil and return to the smoker. Smoke for 3–4 more hours, until tender.

Remove roast from smoker and let rest at room temperature for 20 minutes before shredding. To serve, dress the slider buns with the sauce, add some meat, and top with a small scoop of coleslaw.

