

[Free pdf] The Key Lime Pie Cookbook

The Key Lime Pie Cookbook


David L. Sloan


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150,000 KEY LIME PIE COMBINATIONS



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David L. Sloan : The Key Lime Pie Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised The Key Lime Pie Cookbook:

5 of 5 people found the following review helpful. Such a Deliciously Fun CookbookBy Jean C. ThorntonWhat a brilliantly written and fun cookbook!! The history of the key lime pie is fascinating, and I love the quotes and facts that appear at the bottom of many of the pages. The author's knowledge, creativity, and love of pie-making is quite evident in the cleaver way he arranges the recipes into four categories of crusts, fillings, sauces and toppings, allowing the reader to experiment and create his or her own favorite and unique key lime pie. I can't wait to get in the kitchen and get started!0 of 0 people found the following review helpful. Five StarsBy Katherine WinkworthGreat book0 of 0 people found the following review helpful. This is indeed the ultimate Key Lime pie cookbook, ...By Middle-Aged ProfessorThis is indeed the ultimate Key Lime pie cookbook, but it is also sold as "The Key West Key Lime Pie Cookbook" by the same author with the exact same content. Don't get snookered (as I was) into buying both books thinking they were different.

The Key Lime Pie Cookbook (also available as The Key West Key Lime Pie Cookbook) features easy to follow recipes with step-by-step instructions that make you the expert. Mix and match 20 crusts, 20 fillings, 20 toppings and 20 sauces to create more than 150,000 varieties of Key West's signature dessert. Inside you will digest: Tips, tricks and trades from island locals that accompany a fascinating history of the dessert so you can create, sauce, garnish and serve the perfect sweet and saucy slice of Key lime pie every time. - Key lime pie's ancestral roots - The original Key

lime pie recipe - 15 classic recipes from the past - Florida Keys pie naming advice - Includes low fat, gluten free and vegan recipes - Amusing facts you would never imagine - 45 secret ingredients revealed - And so much more. "The most comprehensive collection of Key lime pie delights yet." - Tony Lazarus, Key West Spice Company "Spongers, Key limes and pie... Sloan's crusty tales are delicious!" - Extreme Chef, Paul Menta "Sloan is to Key lime pie what Sid Vicious was to punk rock." - Executive Chef, Chris Otten "Move over apple pie, A new classic has arrived." - Professor R.K. Marjerison, Culinarian, Royal University of Bhutan

About the AuthorThe Godfather of Key Lime Pie landed his first baking job at 16 and continued his career in the industry with a Hospitality Management degree from Florida International University. During this time he apprenticed under South Florida Chef of the Year, Pascal Oudin at the Coral Gables Colonnade Hotel before relocating to the Atlantic Ocean where he served as General Manager for Premier Cruise Lines. Sloan moved to Key West in 1996 and rediscovered his love of baking after stumbling upon a Key lime pie recipe at the Curry Mansion. He bought an old citrus grove where he lived for eight months, has served as judge for the commercial division of the Great American Pie Festival, competed in the professional division at The National Pie Championships and filmed with the Food Network s Food Challenge. David is a member of the National Pie Council and Co-Founder of The Key Lime Festival. Sloan has authored a dozen books, for which he has been featured on The History Channel, Travel Channel, Discovery Channel, Food Network and more.