



Pie High

Pot Pie Paradise, bringing originality to tradition.

By Michaela Jarvis Aug 21, 2009



Forget the four and twenty blackbirds. Think world beat but baked in a pie crust. Make that a luscious, tender pie crust, flaky and golden on top. The pies made by Pot Pie Paradise go from Bavarian roast pork to Creole gumbo to spicy Penang beef—all wrapped in a heavenly pastry of love.

Speaking of love, that's how we feel about the Thai chicken curry pot pie. Who ever heard of it? Roasted chicken, green beans, carrots, potatoes, and garlic—with coconut milk, peanut sauce, cilantro, and ginger. And what are rice noodles doing in a pot pie? Well, actually, they work, adding a little ballast to a filling that has some tang as well as some Thai spice not found in your British grandma's pot pie.

If traditional pot pies are what you're looking for, what about classic American chicken, with peas and carrots, potatoes, mushrooms, and onions? Roast turkey? Pot roast? When you consider that none of these requires any cooking beyond turning the oven on, what's not to like?

Individual (five-inch) or family-size (10-inch) pies can be ordered from Pot Pie Paradise, which is located in Hayward, or purchased at the Temescal or Castro Valley farmers markets. (510) 781-4994, potpieparadise.com.



Tags

Pot Pie Paradise



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