

# Pie Capital Happenings



All the delicious pie news in your city!



## National Pie Day

January 23, 2020

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The big day is almost here - once again, Kyle will celebrate National Pie Day (January 23). This time we're changing things up a bit.

CertiPIEd businesses around town are hosting their own Pie Day celebrations to commemorate the occasion. See Pg. 2 to learn more about the happenings around Kyle.

What else can you do on National Pie Day? The American Pie Council recommends baking/buying and delivering a pie to your hometown heroes\*: teachers, firefighters, law enforcement, EMTs, etc.

*\*If you deliver a pie to your hometown hero, take a pic and submit to [khilsenbeck@cityofkyle.com](mailto:khilsenbeck@cityofkyle.com)!*

You can also teach someone to bake a pie - grab your kids, your neighbors or just your video camera and share your love of pies!

In Kyle, pies don't just have to be about sweet desserts. Try making savory chicken pot pie, spice it up with Frito Pie, channel your inner Italian with pizza pie or go Irish with Shepherd's Pie. Whichever flavor you choose, have fun! That's what being in the Pie Capital of Texas is all about - FUN!

Because in the end, don't we all love pie?



## 2020 Calendar of Pie Events

January 23 - National Pie Day

March 14 (3.14) - National Pi Day

Sept. 4-6 - Pie in the Sky Festival

*Sign up for the Kyle weekly e-News to be in the know about all Kyle events!*

## Pie Day Celebrations\*

Edward Jones-Trish Wilder

Delivering pies to Fire Station #2 on Buntion Creek, pie servers office

Hands On Healing Spa & Boutique

\$20 off all Pie Spa Services & Pie Service Gift Cards

Texas Pie Company

\$ 50 discount on 5-inch pies

B Sweet Cupcakery, LLC

Handing out homemade pie slices in Kyle Train Depot from 2-4 p.m.

Kindred Animal Hospital

Offering a free homemade Pet Pie Recipe Book

For the Love of Go

Special Pie Day Run Group - 4:30 a.m. run/walk; enjoy pie-themed snacks

*\*Other businesses are offering invite-only events for customers.*

Visit each group/business for details about their pie celebrations!!

## New CertiPIEd businesses:

Barton Financial Group

KB Home (Stagecoach Crossing and Sunset Hill)

Baylor Scott & White

Kyle Methodist Church

Goldilocks Cleaning Services

Orchard Park of Kyle

**\*\*Learn more and see all of the 40+ CertiPIEd Businesses at [www.cityofkyle.com](http://www.cityofkyle.com)\*\***

## Recipe Corner

### INGREDIENTS

- 1 1/2 to 2 pounds potatoes, peeled and quartered
- 1 stick butter
- 1 medium onion, chopped
- 1-2 cups vegetables—diced carrots, corn, peas
- 1 1/2 lbs ground round beef
- 1/2 cup beef broth
- 1 tsp Worcestershire sauce
- Salt, pepper, and other seasonings to taste



## Shepherd's Pie

1. Place potatoes in medium sized pot. Cover with at least an inch of water. Add a tsp salt. Bring to a boil, reduce to a simmer, cook until tender (~ 20 mins).
2. While the potatoes are cooking, melt 4 tablespoons of butter in a large sauté pan on medium heat. Add chopped onions and cook until tender, about 6-10 mins.
3. If including veggies, add according to their cooking time. Carrots should be cooked with the onions. Add peas or corn toward the end of the cooking of the onions.
4. Add ground beef to the pan with the onions and veggies. Brown meat. Season with salt and pepper. Add Worcestershire sauce and beef broth. Bring to a simmer, reduce heat to low. Cook uncovered for 10 mins., adding more broth as necessary.
5. When the potatoes are done cooking, remove them from the pot and place them in a bowl with remaining 4 Tbsp of butter. Mash with a fork or potato masher, and season with salt and pepper to taste.
6. Preheat oven to 400°F. Spread the beef, onions, and vegetables (if using) in an even layer in a large baking dish (8x13 casserole). Spread the mashed potatoes over the top of the ground beef. Create peaks that will get well browned.
7. Cook until browned and bubbling, about 30 minutes.

(Be careful when broiling using Pyrex or glass dishes, they have been known to shatter under the high heat of the broiler.)