

CARRIED AWAY

Quick review of a local carry out

Just Pies
5525 N. High St.
Columbus
614-888-0021

Two things (among many) I'm a sucker for: a good pie and a goofy name.

That makes Just Pies just south of Worthington a perfect post-dinner stop, except that you have to get there before dinner as they close at 6 p.m. Tuesday through Friday and 5 p.m. Saturday. (Just Pies is closed Sunday and Monday).

Actually the name is a slight misnomer. Just Pies also makes doughnuts and muffins, but the pies are why you should check it out.

Just Pies makes more than 20 varieties from scratch daily, all using fresh ingredients. They come in three sizes: small (6 inches across); medium (8 inches) and large (10 inches). The prices range from \$3.75 for a small to \$12.95 for a large.

The real debate is which variety to choose. Just Pies offers a strawberry pie, which it makes only during the summer, and it's just one of a number of berry pies that are (ahem) berry good.

Other varieties include your basics, such as apple or an outstanding pecan pie, or your

grandparents' basics, such as rhubarb or mince. Just Pies also makes a number of no-sugar-added pies.

Whichever one you choose, all you have to do is cut it up, pop a slice in the microwave for 30 to 45 seconds and top it with ice cream, and you're ready to enjoy. They're equally good fresh or refrigerated.

Maybe fruit pies aren't your thing. Just Pies also makes excellent cream pies, ready to chill, cut and serve.

The cream pies are topped with a meringue, which gave me pause. I'm not much of a meringue fan, or I wasn't until I tried Just Pies'. Don't you dare scoop off this meringue. It's made fresh and is light and creamy – and it beats whipped cream.

My favorite is the key lime pie, which is properly yellow and split down the middle between sweet and tart. Just make sure you have enough for everyone to avoid any pie fights.

Just Pies also will do special orders a day in advance. Before holidays, they ask for a week's notice.

And that is why I'm a sucker for Just Pies.

--- **Will Christensen**
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