

Turkey Pot Pie

Approximately 12 individual pies depending on size of pie plate used.

Ingredients

- ¾ Cup butter
- 1 Cup chopped onions
- ½ Cup thinly sliced celery
- 1 Cup all purpose flour
- 1-1 ½ teaspoon salt (to taste)
- Freshly ground black pepper
- 6 Cups chicken broth (plus more if filling needs thinning)
- 4 large carrots, peeled and thinly sliced
- 2 large potatoes, cubed
- 6-7 Cups chopped turkey
- 2 Cups leftover gravy or 2 cans Cream of Chicken Soup or combination
- 1 Cup frozen peas
- 1 Cup frozen corn
- Individual aluminum pie tins

Pastry for Pies

- 2 Cups shortening
- 1 Cup butter
- 2 teaspoons salt
- 6 cups of all Purpose Flour
- 1 Cup cold water

Instructions for the Turkey Mixture:

In a large pot, heat butter and saute onion and celery until tender.
Stir in the flour and salt until blended evenly.
Pour in the chicken broth and mix thoroughly.
Cook until thick and bubbling.
Add gravy or cream of chicken soup.
Add carrots, potatoes and turkey.
If the sauce is too thick add more broth.
Season with pepper. Taste to see if the mixture requires more salt.

Simmer mixture over low heat until the carrots and potatoes are tender but not too tender. Watch the heat and stir often as you don't want the mixture to scorch the bottom of the pan. While the mixture is cooking, make the pastry.

Instructions for the Pie Dough:

In a large bowl beat the shortening and the butter together.

Add salt, mix well.

Beat in 1 cup of flour.

Add remaining flour 1 cup at a time.

Add water all at once.

Form mixture into a ball.

Divide dough into 4 balls. Wrap each ball with plastic wrap. Refrigerate.

This will be a little sticky so use plenty of flour when rolling out the dough.

You will use 3 balls for the turkey pot pies and will have one remaining to use for something else either right away or freeze for another time. I often will make quiche with the remaining dough.

Assembling the Turkey Pies:

Unwrap one ball of pie dough.

Cut into 4 pieces. One piece will make a top and bottom pie crust for one pie.

Take the piece and cut one a little bigger than the other. The bottom crust takes a little more dough than the top. Use all scrap pieces to add to the crusts as you go so you use up all of the pie dough.

Roll the dough to approximately $\frac{1}{4}$ inch or 1 centimeter. Large enough to fit into the aluminum pie tin, with a little extra overlying the edge.

Fill tin with turkey mixture.

Roll out the top crust so that it is a little larger than the size of the tin.

Beat one egg and one teaspoon of water in a small bowl.

Using a pastry brush. Gently brush a little egg wash around the rim.

Then place the top crust on top.

Hold onto the pie and using a serrated knife cut the extra dough around the tin.

With a fork, press the edges of the dough to seal.

Brush the top of the pie with egg wash.

Poke the tip of the fork into the pie three times so steam can release during baking.

Place pie on a baking sheet. When baking sheet is full place in freezer until pie is completely frozen.

Add leftover pie dough scraps to the dough you are using in order to use it all.

Wrap frozen pie with aluminum foil until you are ready to bake.

When ready to bake. Preheat oven to 400 degrees.

Place frozen pies on baking sheet that is lined with aluminum foil to catch any drips.

Remove the aluminum foil that they were wrapped in before baking.

Bake until pies are golden brown and thoroughly cooked.

If the crust is getting too brown before the pie is cooked just gently place aluminum foil over top to stop the browning.