

Turkey Pot Pie with Mushrooms

Serves 4

While this recipe is one of my favorite ways to use up leftover Thanksgiving turkey, leftover chicken also works great in this comforting dish.

For the pastry dough:

1 1/4 cups all-purpose flour
1/4 teaspoon salt
8 tablespoons cold unsalted butter
5 tablespoons ice cold water

For the filling:

1 lb cooked turkey (white and/or dark meat), chopped or torn into pieces
4 cups homemade chicken broth or less-sodium chicken stock
2 carrots, peeled and sliced into 1/4-inch thick slices
2 large celery ribs, sliced into 1/4-thick slices
1 medium yellow onion, finely chopped
1 lb cremini mushrooms, trimmed and sliced
7 tablespoons unsalted butter, divided
6 tablespoons all-purpose flour
3 tablespoons minced fresh parsley
Salt, to taste
Freshly ground black pepper, to taste
Egg wash (lightly beaten egg with a little milk or water)

Preheat the oven to 425 degrees and set a baking sheet on the middle rack.

In a large bowl, whisk together the flour and salt. Cut the 8 tablespoons of butter into small cubes. Use two forks or a pastry blender to cut the cold butter into the flour mixture until the fat is in small lumps. Sprinkle the ice-cold water over the flour mixture and use a fork to pull the mixture together. Add up to 1 more tablespoon of water, in teaspoonfuls, if the dough is not coming together. Turn the dough out on the counter and, working quickly, mold it into a large ball. Press the ball into a 5-inch disc. Wrap the dough with plastic wrap and refrigerate for at least thirty minutes and up to one day.

In a medium saucepan, bring the chicken stock to a boil. Add the carrots and celery to the stock and cook until the vegetables are soft, about 12-15 minutes. Remove the saucepan from the heat and, using a slotted spoon, remove the vegetables from the stock and set aside in a large bowl. You should have about 3 cups of stock remaining in the saucepan. If you have additional stock, remove the extra and set aside for use in another recipe.

In a large skillet or pot, melt two tablespoons of the butter over medium high heat. Add the mushrooms and cook, stirring occasionally, until softened. Season

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with salt and pepper and transfer the cooked mushrooms, using a slotted spoon, to the bowl with the carrot and celery. Set aside.

Add the remaining 5 tablespoons butter to the pan. Add the onions and cook until soft, about 6 minutes over medium heat. Add flour to the onions and butter and cook for two minutes, stirring constantly, to make a thick roux.

Whisking constantly, slowly add the hot chicken stock to the roux and onions. Continuing to whisk the mixture, bring to a boil and then reduce the heat and let simmer for about 5 minutes until the sauce is very thick. Remove the sauce from the heat and stir in the minced parsley. Season to taste with salt and freshly ground black pepper.

Pour the sauce over the reserved mushrooms and vegetables and add the turkey. Stir to coat everything with the sauce and then pour the entire mixture into a pie plate or shallow 2-quart baking dish. Set aside.

On a well-floured surface, roll out the dough to a large 1/4-inch thick round or square depending on the shape of your baking dish. Use the rolling pin to transfer the dough from the countertop to the baking dish. Cover the filling with the dough and press the dough down along the edge of the baking dish. Trim the edges slightly, but leave some of the dough hanging over the edges. If desired, use the excess pastry dough to cut out decorative shapes for the top of the pie.

Brush the dough with the egg wash and place the casserole dish on the baking sheet in the oven. Bake for 20 minutes or until filling is bubbling and the top is nicely browned. If filling is bubbling, but the top is not as brown as you would like it to be, turn on the broiler for a minute or two, but watch your pie closely to avoid burning! Remove the pie from the oven and allow it to cool slightly before serving.