



Turkey Pot Pie



ingredients

- Turkey stock
- 2 tablespoons flour for each cup of stock
- 2 tablespoons butter for each cup of stock
- 1 pound bag of baby carrots
- 1/2 bag frozen peas
- Pie crust for a double crust pie (store bought or use one of our delicious crust recipes!)

directions

1. Par boil the baby carrots, drain, rinse with cold water and set aside.
2. Thicken the stock with 2 tablespoons of flour per 1 cup of liquid.
3. Melt butter and use a whisk or wooden spoon to incorporate the flour, stirring constantly until it bubbles. Gradually add in the stock until I have the right consistency.
4. Add a half bag of frozen peas and the cooked carrots to the mixture. You can be creative with your veggies! Try adding potato cubes, frozen corn or broccoli florets.
5. Pull off all the bits of turkey from the carcass and add it to the stock gravy.
6. Pour into bottom pie crust. Top with remaining pie crust.

variations

- Use store bought pie crust and line a 9 inch pie with one crust. Add the pie mixture and top with the remaining crust. Bake at 375 degrees until the crust is golden brown and the filling is bubbly.
- If you're making for a large group of people, place the turkey filling in a 9x13 pan. Place refrigerator biscuits on the top and bake until the biscuits are golden brown and the filling is bubbly!