

CHICKEN OR TURKEY POT PIES

F EASY

Last Modified: 05/28/2016

PREP: 30 Min
COOK: 1 Hr
OVEN: 425

CHICKEN

MAKES 12 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	14 Pound	Leftover Turkey Carcass	Re-heated
OR			
1	Large	Rotisserie Chicken (Plain Flavor)	Re-heated
3	Pkgs	Ready-Made Pie Crusts (6 Crusts)	Thawed
2	16 Oz	Bags Diced Peas & Carrots	Thawed
2	16 Oz	Bags White Shoepeg Corn	Thawed
1	28 Oz	Bag Ore Ida Potatoes O'Brien	Thawed
1	Large	Yellow Onion	Fine Chop
2	Stalks	Celery	Fine Chop
1	Stick	Unsalted Butter	
3	Tsp	Garlic	Minced
2	Cups	Whole Milk	
2 1/2	Cups	Chicken Stock (Swanson)	
1/2 +/-	Tsp	Dried Thyme	To Taste
1/2	Tsp	Dried Tarragon (EASILY overpowers)	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
12	5 Inch	Aluminum Pot Pie Tins & Lids	

EGG WASH

1	Large	Egg	Beaten
1	Tbsp	Water	

PREPARATION

OPTION	While this Recipe is using frozen Peas, Carrots, Potatoes and Corn, you may freely substitute ANY other frozen Vegetables or mixes thereof that you like.
OPTION	While this Recipe is using a leftover Turkey Carcass, you may freely substitute a Rotisserie Chicken and freeze the pies prior to baking (After cooling them of course).
TOOLS	1) 12 - 5" Disposable Aluminum Pot Pie Tins 2) Large Stainless Steel Skillet & Lid 3) 2 - Aluminum Half Sheet Pans 4) Cutting Board
PREP	DISH 1) Set the frozen Vegetables on paper towels on the counter top to thaw. 2) Finely chop the Onion and set it aside. 3) Finely chop the set it on top of the Onion. 4) Mince the Garlic Cloves and add them on top of the Onions. 5) Preheat the oven to 425 degrees with a rack just below center.

CHICKEN OR TURKEY POT PIES

1	In the Microwave, slightly reheat the cold leftover Turkey Carcass, Legs, Thighs, Wings, Breast etc. to make separation from the bones easier. Remove as much Meat as possible and dice it into small cubes and set it aside. Discard the bones and skin.
2	In a very large skillet (Or do in batches) over medium heat, melt the Butter and saute the Onions, Celery and Garlic until the Celery is soft. Add in the Potatoes and saute them until browned. Add in the remaining thawed, drained Vegetables and continue cooking them until they are lightly browned.
CAUTION	In Step #3, the Tarragon can easily overpower the dish, add until you can BARELY taste it, it will get stronger as it cooks.
3	Add in the Chicken Stock, Thyme and Milk and bring it to a boil. Season to taste with Tarragon, Salt and Pepper. Lower the heat to a simmer and cook it for 30 minutes more. raise the heat to medium high, stir in the Flour mixed with cold Water until the liquid reaches a very thick consistency, continue cooking the mixture for 3 minutes more. Add the reserved diced Turkey or Chicken into the mixture and stir it to mix well. Cover and remove it from the heat.
4	Unroll the Pie Crusts on the cutting board and place an empty pot pie tin upside down, cut two disks from each sheet of Pie Crust (one that is the same size as the rim of the pie tin and cutting the bottom Crust as much larger as is possible. Spray the inside of the aluminum pot pie tins with any oil based non stick cooking spray. Place the largest Crust disk inside each pot pie tin making sure that the Dough touches all sides and the bottoms of each of the pie tins stretch the bottom one slightly if necessary so it comes all the way to the top of the tins and flops slightly over the outside edge.
5	Divide the Filling evenly between the Pie Crust lined tins. Brush the Crust Rim with Egg Wash and place the remaining smaller Pie Crust over the top and seal the edges with your damp fingers (use a dampened fork to make a pretty edge). Brush the top of the Pie Crust with Egg Wash. Cut 2 slits in the top crust to allow any steam to escape during baking.
6	FREEZING UNBAKED PIES: Cover them tightly with either heavy duty aluminum foil or the lids, mark the top of each with the date and contents and freeze for up to 3 months.
SERVE	FRESH BAKING: Preheat the oven to 425 degrees. Lower the temperature to 400 degrees and bake the pot pies (placing them on parchment lined sheet pans makes for less of a mess) until the crust is brown and the mixture is bubbly, about 45 minutes - Serve while hot.
SERVE	FROZEN BAKING: Preheat the oven to 400 degrees. Tent the Pot Pies loosely with aluminum foil to keep the Crusts from browning too much. Lower the temperature to 350 degrees and bake the still frozen Pot Pies (placing them on parchment lined sheet pans makes for less of a mess) until the Crust is golden brown and the mixture is bubbly, about 1 hour - Serve while hot.