

MARK HEROLD WINES

DAY AFTER TURKEY POT PIE

Pairs Well with Herold Oakville Cabernet Sauvignon

No matter how much you eat on Thanksgiving, amazingly there is still more than enough turkey to spare. In our house, the “day after” dinner has become part of our holiday ritual. My wife makes an extra pie crust and I save the turkey carcass and all the cast aside bones for broth. For me, this meal is just as exciting as Thanksgiving dinner!

INGREDIENTS

Crust:

1 cup unsifted all-purpose white flour
½ teaspoon white sugar
¼ teaspoon salt
¾ stick of unsalted butter, cut into pieces
3 tablespoons cold water (more if needed for consistency)

Filling:

5 tablespoons salted butter
1 medium yellow onion, diced
4 medium carrots, sliced thick
3 celery stalks, cleaned and sliced thick
1 ½ cups thickly sliced white button mushrooms
2 garlic cloves, minced

½ cup all-purpose flour
4 cups turkey broth (1 boil the leftover carcass, bones and skin, but you can also use canned broth)
1 cup fresh English peas (you can also use 1 can of peas)
3–4 cups of shredded turkey meat
½ cup freshly chopped parsley
Coarse salt and ground pepper

DIRECTIONS

Crust:

Sift flour, sugar and salt together. Using a pastry cutter, blend in the butter until coarse and the size of beans. Slowly add water and mix with your hands until a soft ball begins to form. Knead until you have a smooth ball of well mixed dough. Cover with plastic wrap and chill. You can make this a day or two before.

Filling:

Preheat oven to 375°F.

In a large pot, melt butter over medium-high heat. Add onion, carrots and celery and cook until slightly softened, 5 minutes. Add sliced mushrooms and minced garlic and cook 1 minute longer. Add flour and stir to coat vegetables.

Slowly add broth 1 cup at a time, stirring constantly until sauce is smooth. Bring to a slight boil, reduce heat and simmer until thickened, 5 minutes. Season with salt and black pepper to taste. Stir in turkey, peas and parsley.

Pour filling into a baking dish.

On a floured surface, roll out dough into a shape that will cover your baking dish with extra overlap for folding a thick crusty edge. Cover the filling with rolled out dough, letting it hang over the edges of the baking dish. Fold the overhang inward, creating a thick edged crust. Cut small vents on the top of the crust or poke with large tined fork.

Bake for 45 minutes to 1 hour until the crust is a dark golden brown and the filling is bubbling.

