

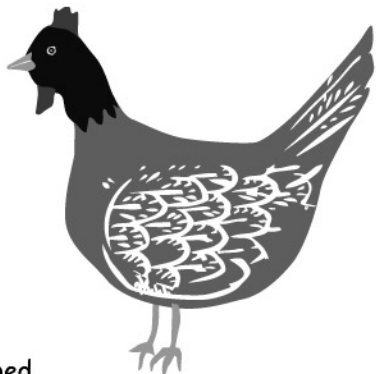
Ed's Turkey (or Chicken) Pot Pie

(Serves 6)

Ed grew up in a large Italian family where life centered around food. He first learned to cook from his mother. Sharing food with friends and family is his passion.

Filling Ingredients:

- 2 Vermont Mystic Pie Shells (Do not bake)
- 6 Tablespoons Butter
- 1 Cup Chopped Onions
- 1/2 Cup Chopped Celery
- 1/4 Cup Flour
- 2 Cups Chicken Broth
- 1 Cup Diced Potatoes
- 1 Cup Chopped Carrots
- 1/2 Cup Peas
- 1 Tablespoon Flat Leaf Parsley Finely Chopped
- 2 Cups Diced or Shredded Turkey or Chicken (cooked)
- Salt & Pepper



Directions

In a large sauté pan, melt the butter; add the onions, celery and sauté for 2 minutes. Add flour and cook for 3 to 5 minutes while stirring continuously to making a blonde roux. Stir in the chicken stock and bring to a boil. Reduce to a simmer and cook for 5 minutes. Season with salt and pepper. Stir in the potatoes, carrots, peas, parsley and turkey. Mix the filling thoroughly. Thaw both pie shells and flatten the one to be used for the top crust. Put the filling into the bottom crust and affix the top crust firmly by laying one crust on top of the other and pinch the two crusts together. Cut 4 1_-inch slits through the top crust.

Baking Instructions:

Preheat oven to 450

Cook for 15 minutes at 450

Reduce temperature to 400 and bake another 45-60 minutes until the crust is golden brown (rotate pie 1/2 turn mid way through the bake).

Cool 10 minutes on a wire rack