

Pot Pie – Chicken, Turkey, or Vegetable

A signature dish. The rosemary and thyme give this hearty dish an irresistible aroma and flavor.

1 cup cooked turkey or chicken, cubed (Just omit it for vegetarian pot pie.)
1/3 cup butter
1/8 cup flour (or more if needed to thicken gravy)
1 tsp salt
¼ tsp pepper
½ tsp thyme
½ to 1 tsp rosemary (freshly ground rosemary is wonderful)
2 cups chicken or turkey broth (or substitute vegetable broth)
piecrust (You can use prepared crusts, enough for top and bottom of your dish.)
1 potato, cubed
2 carrots, sliced
½ cup onion, diced
½ cup peas
12 oz. (1 can) evaporated milk

Preheat oven to 450 °F.

Boil potato, carrots, onion and peas until tender.

Melt butter in saucepan and stir in flour, salt, pepper, thyme, and rosemary to make gravy.

Gradually add broth and cream and cook over medium heat, stirring frequently until thickened and bubbly.

Add the chicken or turkey (omit for vegetarian pot pie) and vegetables to the gravy.

Line a 13x9x2 inch pan or 2-quart casserole dish with pie crust(s).

Put the filling in the crust-lined pan, top with remaining crust and bake 15 minutes or until crust is golden and the filling is bubbling.