Turkey Pot Pie

This recipe produces 100 – 105 ounces +/- of filling, which is enough for two pies. I cook one pie right away and freeze the other half of the filing. I also freeze half the cooked pie.

1. 1 cup baby carrots (chopped)
2. 1.5 cup broccoli flowers (sliced)
3. 4 cups potatoes (I use red potatoes), cut into small cubes
4. 1 cup chopped mushrooms
5. 1 batch of asparagus (or squash if asparagus is too expensive), chopped
6. 2 rib of celery
7. 1 large onion (chopped)
8. 1 red bell pepper (chopped)
9. 10 Tablespoons of Butter
10. ½ cup of all-purpose flower
11. 2 Tablespoon of fresh marjoram (or 1 Tablespoon of dried)
12. 2 teaspoons of fresh chopped thyme (or 1 teaspoon of ground)
13. 1 teaspoon of fresh tarragon
14. 1.5 teaspoon of salt
15. 1 teaspoon of pepper
16. 2 cups of turkey broth (or chicken broth)
17. 3/4 cup of ½ & ½ (or milk)
18. 4 cups of cooked turkey (chopped)
19. 2 Pillsbury roll-up pie crusts
20. Heat oven to 425°F .
21. Melt butter in over medium-low heat until melted.
22. Add all vegetable and spices. Increase heat to medium and cook stirring constantly for 4-5 minutes (until vegetables start to soften).
23. Add flour and stir until absorbed.
24. Remove from heat, add turkey broth (or chicken broth) & ½ & ½ (or milk).
25. Heat with medium heat until boiling, stirring constantly.
26. Continue to heat for one minute after boiling, stirring constantly.
27. Remove from heat, add turkey and stir thoroughly.
28. Place one pie crust in deep-dish pie pan.
29. Pour ½ filling into crust (approximately 3 ¼ lbs.) Freeze the remaining half for future use.
30. Place other crust on top. Trim overlap or fold-over edges.
31. Bake until golden brown and smelling delicious (about 40 – 45 minutes). It will likely bubble-over while cooking, so I place a cookie sheet under the pie, to catch the drippings. If you don’t smell the cooking pie for at least five minutes, it’s probably not done.