
Mini Turkey Pot Pies with Dressing Tops

The Essential Southern Living Cookbook

Servings: 8

Preparation Time: 1 hour

Start to Finish Time: 3 hours 15 minutes

For this recipe, you will need eight 3-1/2-inch cast-iron skillets.

CRUST

3 3/4 cups all-purpose flour

1 1/2 teaspoons sea salt

1 1/2 cups cold unsalted butter, cut into cubes

1 cup cold whole buttermilk

FILLING

6 tablespoons unsalted butter, divided

1/2 cup all-purpose flour

2 cups chicken stock

1 3/4 cups whole milk

1 1/2 teaspoons sea salt

3/4 teaspoon freshly cracked black pepper

1 medium yellow onion, finely chopped

2 cloves garlic, minced

1 1/2 cups thinly sliced peeled carrots

1 1/2 cups sliced fresh green beans

1 cup frozen green peas, thawed

1 tablespoon chopped fresh thyme leaves

1 tablespoon chopped fresh sage leaves

2 pounds (four heaping cups) cooked turkey breast, chopped

TOPPING

1/2 cup unsalted butter

2 packages (6 ounce ea) stuffing mix

Prepare the crust: In a medium bowl, whisk together the flour and salt. Add the cold cubed butter. Use your fingers to quickly work the butter into the flour mixture. (Some butter pieces will be the size of oat flakes and some will be the size of peas.) Create a well in the flour mixture, and pour in the cold buttermilk. Use a fork to bring the dough together, moistening all of the flour bits. Turn the dough mixture onto a lightly floured work surface. The dough will be moist and shaggy. Divide the dough into two pieces. Gently knead each piece into a disk. Wrap each disk in plastic wrap and chill for one hour.

Meanwhile, prepare the filling: In a large saucepan over medium heat, melt four tablespoons of butter. Whisk in the flour. Cook, whisking constantly, for about 1 minute. (The mixture will be very thick.) Reduce the heat to low. Gradually add the chicken stock, whisking constantly, until no flour bits remain. Whisk in the milk. Increase the heat to medium-low. Cook, whisking often, until the mixture is the consistency of thick pudding, about 20 minutes. Remove from the heat. Whisk in the salt and pepper.

In a large skillet over medium heat, melt the remaining two tablespoons of butter. Add the onion. Cook, stirring constantly, until translucent, about 3 minutes. Add the garlic. Cook, stirring constantly, about 1 minute. Add the carrots and green beans. Cook, stirring occasionally, for 5 minutes. (The vegetables will not be cooked through.) Stir in the peas, thyme and sage. Cook for 1 minute. Remove from the heat and stir in the turkey. Stir the turkey-vegetable mixture into the stock mixture in the saucepan. Cool slightly, about 5 minutes.

Prepare the topping: In a large saucepan over medium heat, bring three cups of water and the butter to a boil, stirring occasionally, to melt the butter. Add the stuffing mix and gently stir to combine. Cover and remove from the heat. Let stand for 10 minutes.

Remove one pie dough disk from the refrigerator. Unwrap and roll the dough into a 1/4-inch-thick round on a lightly floured surface. Cut an eight-inch circle from a piece of parchment paper. Use the parchment round as a guide to cut eight-inch rounds from the piecrust using a sharp knife. Fit one piecrust round into the bottom and up the sides of each skillet. Repeat with the remaining dough disk, rerolling scraps as needed, until all eight skillets are lined.

Place racks in the lower and upper thirds of the oven. Preheat the oven to 375 degrees. Spoon about 1-1/2 cups of filling into each crust. Cover with about 3/4 cup of topping. Bake until the crust is golden brown and the filling is lightly bubbling, 45 to

50 minutes, rotating the skillets halfway through baking. Remove from the oven. Let stand for 15 minutes before serving.

Turkey

Per Serving (excluding unknown items): 990 Calories; 58g Fat (53.5% calories from fat); 57g Protein; 57g Carbohydrate; 3g Dietary Fiber; 282mg Cholesterol; 1377mg Sodium. Exchanges: 3 1/2 Grain(Starch); 6 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 11 Fat.