

Chef Jason Parsons Individual Turkey Pot Pie



"I love turkey, but I'm not a big fan of leftovers. So for me this is the perfect way of gathering up all of the leftovers from a holiday dinner and turning them into something special for another meal."

- Chef Jason Parsons

Makes 5 servings.

Ingredients

Pastry:

- 3 cups/750 mL cake and pastry flour
- 1¼ cups/300 mL shortening
- 2 tbsp/25 mL brown sugar
- 1 tbsp/15 mL salt
- 2/3 cup/150 mL cold water

Pies:

- Pie dough to line and cover 5 4-inch/10 cm springform pans
- ¼ cup (50 mL) butter
- ½ cup (125 mL) sliced shallots
- 3 garlic cloves, chopped
- 3 cups (750 mL) sliced mushrooms (any mix of shiitake, portabello, oyster)
- Salt and pepper
- ½ cup (125 mL) chopped bacon
- 1 cup (250 mL) chopped Brussels sprouts
- 1 cup (250 mL) diced, cooked potatoes
- ¼ cup (50 mL) roughly chopped sage leaves
- 2 cups (500 mL) turkey gravy
- 2 cups (500 mL) shredded roasted turkey meat

Directions

1. Preheat the oven to 350°F (180°C).
2. Pastry: Crumble the flour and shortening in a large bowl. In a separate bowl, dissolve the sugar and salt into the water. Slowly mix the water solution into the flour and shortening to form a soft dough. Cover with plastic wrap and chill in the fridge for at least 45 minutes.
3. Pies: Line the springform pans with two thirds of the pastry. Melt 2 tbsp (25 mL) of butter in a frying pan over medium-high heat. Sauté the shallots and garlic without allowing to colour for 1 minute. Add the mushrooms and sauté until cooked through. Season with salt and pepper and distribute among the pie pans.
4. In a separate skillet, melt the remaining 2 tbsp (25 mL) of butter over medium-high heat. Add the bacon and sauté for 2 minutes, then add the Brussels sprouts, potatoes, and sage, continuing to sauté until warmed through. Season the potatoes and sprouts with salt and pepper and layer evenly over the mushrooms.
5. In a third pot, warm the turkey gravy and mix with the cooked turkey meat. Scatter the meat over the potatoes and sprouts to fill the pie. Cover with the remaining pastry and pinch the two pieces of dough together. Chill in the fridge for 30 minutes.
6. Bake the pies in the oven for 12 to 15 minutes. Let rest for 2 to 3 minutes before serving.