



MINI POT PIES WITH KITCHEN SINK FILLING

Chef@Market: Maggie Haren

Leftovers. Leftovers after a huge Thanksgiving feast requires a little creativity. We usually share most of the leftovers and everyone takes home whatever they want and the rest is portioned into meal containers for Mom to enjoy for the next few days. There are many people to don't like leftovers. I grew up on them so finding ways to turn them into something fresh and delicious comes easily. One of my favorites is Turkey Tetrazzini. Another is Pot Pie. Making a cream sauce and loading it with everything but the kitchen sink is as easy as, well, pie!!!

- 2 pie crusts (homemade or purchased)
- 2 cups diced turkey, or ANY meat you have
- 1 cup of any green vegetable you have leftover
- 2 cups mixed veggies (squash, sweet potatoes, carrots, corn, or whatever you have leftover that is in chunks)
- 2 cups Béchamel (white sauce) (recipe below). You can substitute 1 can of low fat, low sodium cream of mushroom, cream of chicken, or cream of celery soup.
- 1 tsp Dried Thyme (optional)
- salt and pepper to taste

Béchamel Sauce:

- 2 T butter or olive oil
- 2 T flour
- 1 cup chicken or vegetable stock (warm)
- 1 cup milk – any kind (warm – cold liquid will guarantee lumps)

Prepare and measure all the filling ingredients and set aside while you make the sauce.

In a medium sauce pan, add the butter or oil and the flour. Cook the flour until it starts to foam and then for 1 more minute, careful not to burn. It should be a nice golden color meaning the flour is cooked. Now add the warm liquids and stir with a whisk until it comes back to a boil and thickens. Cook for one minute stirring the bottom constantly so it doesn't stick or burn. Add all the filling ingredients to the sauce and set aside to cool a bit while you prepare the crusts.

In a muffin tin, (I used a Jumbo Muffin tin) line each cup with pie crust allowing about ½ inch to flare out over the top and fill with cooled filling. Top each cup with another circle and pinch together with your fingers or a crimp with a fork. Cut at least one vent hole in the top of each one. Just use a pie dish if you prefer for one big pie.

Bake at 425 for 30 – 40 minutes, or until the crust is a golden brown. If necessary remove with a large spoon.



Maggie's Notes

- Lightly spraying the muffin cups will ensure ease of removal.
- If you are using roast beef, consider adding a large amount of mushrooms and some dried thyme for Steak and Mushroom Pies!
- If you have leftover fish of any kind, add peas and carrots with some tarragon or dill.
- The addition of your favorite spice – Cajun, cumin, curry, can add a delightful flavor to your filling.
- Don't want the pie crust? Make the filling and serve it with toast or biscuits!

More Ideas:

- Turkey Tetrazzini – my recipe includes fresh lemon zest and thyme!
- Fresh Turkey Soup – Simmer the turkey bones for a couple of hours and add all your favorite soup ingredients to the stock.
- Mashed Potatoes: Make Peruvian Fish Cakes. Add cooked white fish, corn, cumin, parsley, and egg and a little flour. Form into small patties and sauté until golden brown.
- Creamed Turkey on Toast (SOS): Make the Béchamel sauce and add only turkey. Serve over crispy toast!