

Thanksgiving Pot Pie

TOTAL COOKING TIME: 1 hour 45 minutes

FOR THE POT PIE:

1 sheet puff pastry, thawed
2 C cooked turkey, shredded
1 C sweet potatoes, cubed
1 C corn kernels
1 C green beans, trimmed and cut into 1-inch pieces
1 C chanterelle mushrooms, sliced
1 C cremini mushrooms, sliced
1 C portobello mushrooms, sliced
1 C celery, sliced

1 C onions, diced
2 C Cranberry and Sausage Cornbread Stuffing (recipe included)
2 C turkey gravy (recipe included)
3 T all-purpose flour
2 T butter
Salt and pepper to taste
1/4 C Oregon black truffles, finely chopped (optional)

PREHEAT THE OVEN: Preheat your oven to 375°F.

PREPARE THE FILLING: In a large pot, melt butter over medium heat. Add onions, celery, and sweet potatoes, and sauté until softened. Add chanterelle, cremini, and portobello mushrooms, and cook for another 5 minutes. Stir in the flour and cook for 1-2 minutes to form a roux. Gradually add the turkey gravy, stirring constantly until the mixture thickens. Add the cooked turkey, corn, green beans, Cranberry and Sausage Cornbread Stuffing, and optional truffles. Mix well and remove from heat. Season with salt and pepper to taste.

ASSEMBLE THE POT PIE: Pour the filling into a baking dish. Cover with the puff pastry, sealing the edges and cutting slits for steam to escape.

BAKE THE POT PIE: Bake in the preheated oven for 45-50 minutes, or until the puff pastry is golden brown.

COOL AND SERVE: Allow the pot pie to cool for a few minutes before serving.

Cranberry and Sausage Cornbread Stuffing

COOKING TIME: 1 hour

1 pkg Mrs. Cubbison's Cornbread Stuffing (12 oz)
1 lb sweet Italian fennel sausage, casings removed
1 C dried cranberries
1 C pecans, chopped
1 large onion, finely chopped
1 C celery, finely chopped
1 C Chèvre (goat cheese), crumbled

1 C brewed Chestnut tea
1/2 C unsalted butter
2 C chicken broth
1 T fresh sage, finely chopped
1 T fresh parsley, finely chopped
1 T fresh oregano, finely chopped
1 T fresh thyme, finely chopped
Salt and pepper to taste

PREHEAT THE OVEN: Preheat your oven to 350°F.

COOK THE SAUSAGE: In a large skillet over medium heat, cook the sausage until browned and crumbled. Remove from the skillet and set aside.

SAUTÉ THE VEGETABLES: In the same skillet, melt the butter and sauté the onions and celery until translucent.

COMBINE INGREDIENTS: In a large mixing bowl, combine the cornbread stuffing, cooked sausage, sautéed onions and celery, dried cranberries, chopped pecans, and crumbled chèvre.

ADD LIQUIDS AND SEASONINGS: Pour the brewed Chestnut tea and chicken broth over the stuffing mixture. Add the fresh sage, parsley, oregano, thyme, salt, and pepper. Mix well until the stuffing is evenly moistened.

TRANSFER TO BAKING DISH: Transfer the stuffing mixture to a greased 9x13-inch baking dish.

BAKE: Cover with foil and bake in the preheated oven for 30 minutes. Remove the foil and bake for an additional 15-20 minutes, or until the top is golden brown and crispy.

Creamy Turkey Gravy

2 C turkey drippings or turkey broth
1/2 C heavy cream
3 T all-purpose flour

2 T butter
Salt and pepper to taste

PREPARE THE GRAVY: In a medium saucepan, melt butter over medium heat. Stir in the flour and cook for 1-2 minutes to form a roux. Gradually add the turkey drippings or broth, stirring constantly until the mixture thickens. Add the heavy cream and continue to cook until the gravy is smooth and creamy. Season with salt and pepper to taste.