

# Thanksgiving Turkey Pie

Makes 12

I modified the original recipe from the Food Network by using a whole box of stuffing mix so I wouldn't have leftovers and roasting my own turkey breast. Roast a boneless turkey breast with dark meat first, to provide the turkey meat. ([Link](#)) Make a vodka pie crust ([Link](#)).

## Ingredients:

- 5 Tbsp. butter
- 2 celery stalks
- 1 medium yellow onion
- 5 Tbsp. flour
- 4 tsp. chicken bullion
- 4 cups hot water
- 1 cup turkey gravy
- 1 cup brussels sprouts
- 6 oz. Stove Top stuffing mix for turkey
- 2 tsp. coarse salt
- 1/2 cup whole cranberry sauce
- 1 egg



## Equipment:

- Large Pyrex pie dish
- Spray oil
- Cooling rack
- Pastry brush

## Thanksgiving Turkey Pie:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Set oven temperature to 375 degrees	10
	Rinse and thinly slice 2 celery stalks	3
	Peel and dice 1 medium onion	3
	Rinse and slice 1 cup of brussels sprouts	5
	Stir 4 tsp. chicken bouillon into 4 cups hot water	2
	Slice and then chop 4 cups of turkey meat (about 2 lb.)	3
	In very large skillet, melt 5 Tbsp. butter. Add onion and celery and sauté.	5
	Stir in 5 Tbsp. flour and cook	2
	Add chopped turkey, 4 cups of chicken broth, 1 cup turkey gravy 1 cup brussels sprouts, 6 oz. stuffing mix, 2 tsp. salt, 1/2 tsp. pepper.	3
	Cook mixture to thicken	6
	Roll out the bottom crust and place it in the pie plate	3
	Place mixture in the pie plate	1
	Spoon 1/2 cup whole cranberry sauce over top	1
	Roll out the top layer of pie crust and apply.	2
	Trim and crimp edges. Cut vent holes	2
	Whisk 1 egg and then brush the top	2
	Bake until the crust is golden brown	45
	<b>Total</b>	<b>1 hr. 39 min</b>