

## *Turkey Potpies*



### Ingredients

2 cups of Turkey chopped into bite size pieces  
1 cup of dressing (or stuffing)  
2 cups of vegetables, any kind fresh or frozen  
½ onion, diced  
2 cloves garlic, minced  
4 cups of gravy  
2 tbsp. minced fresh herbs  
½ cup cream or half and half  
kosher salt and ground black pepper to taste  
20 oz. of pie dough (homemade or store bought)  
2 eggs beaten with a little water

### Directions

1. Prepare pie dough if using. Roll out to 1/8" thick.
2. Combine all other ingredients in a large bowl and stir well until thoroughly mixed.
3. Spoon into containers. This makes one very large potpie, or approximately 10-12 small (6oz.) individual pies. Save one container if possible for using as a guide to cut pie dough.
4. Cut dough rounds to fit exactly on top of the container. Using a fork press the edge down and crimp. Cut at least one large hole in the center. You need this for steam to escape, or your dough may not brown or crisp up.
5. Brush the top with a beaten egg.
6. Either wrap each one individually and freeze raw, or bake in a preheated 400°F oven for 20-30 minutes until brown and bubbly. You can freeze these after baked as well.

Makes approximately 10-12 individual potpies or one large one, or anything in between ☺

©2016 Chef Jennifer M. Denlinger [www.FloridaChef.net](http://www.FloridaChef.net)