

CHBC Demo Recipes

Leftover Turkey Pie

4 cups stuffing
4 cups mashed potatoes
1 cup whipping cream
2 cups gravy
1 cup vegetables
2 cups turkey (diced)
as needed salt and pepper
as needed olive oil
as needed cranberry sauce

Reheat the potatoes with the cream in a pot on the stove (whisk to lighten and smooth out).

Line the bottom of a spring-form pan with parchment paper, brush with olive oil (brush the sides as well). Press the stuffing into the spring-form pan to form a shell across the bottom and up the sides of the pan. Bake at 450° for 10 minutes. Remove from oven and reduce heat to 375°.

Layer the turkey, vegetables and gravy in the spring-form pan. Cover with the potatoes, brush with olive oil and bake for 45 minutes. Remove from oven and let stand for 10 minutes. Run a knife around the edge of the pie and remove spring-form before serving.

Serve with cranberry sauce!



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