

Turkey Pot Pie with Corn Bread Crust  
"Food and Wine Magazine," date unknown

Servings: 8

**Filling**

2 large carrots, peeled and sliced 3/-8" disk thick  
1 large baking potato, peeled and cut into ½-inch dice  
6 tablespoon unsalted butter  
2 medium onions, thinly sliced  
¼ cup plus 2 tablespoons all-purpose flour  
4 cups hot turkey stock, chicken stock or canned broth  
¾ teaspoon salt  
¾ teaspoon white pepper  
1/8 teaspoon hot pepper sauce  
4 generous cups cubed cooked, skinned turkey (if you don't have enough turkey, augment with baked ham)\*  
1 cup frozen lima beans, thawed\*

**Crust**

1 cup all-purpose flour  
1 cup white cornmeal\*  
2 tablespoons sugar  
1 tablespoon baking powder  
1 teaspoon salt  
1 egg, lightly beaten  
1 cup plus 1 tablespoon milk  
3 tablespoons safflower or corn oil\*

**Preparation**

1. *Make the filling:* Preheat the oven to 425°. In a small saucepan of lightly salted boiling water, cook the carrots over high heat until tender, about 5 minutes. Remove the carrots with a slotted spoon and set aside. Add the potato to the same boiling water and cook until tender, about 5 minutes. Drain and set aside.
2. In a large heavy saucepan, melt the butter over moderate heat. Add the onions and cook, stirring occasionally, until softened but not browned, about 5 minutes. Add the flour and cook, stirring, without browning for 1 minute. Whisk in hot stock. Bring to a boil and cook, whisking, until the sauce is thickened. Season with ½ teaspoon each of the salt and white pepper and add the hot pepper sauce. Simmer over low heat, whisking frequently, for 3 minutes longer.
3. Place a layer of turkey in the bottom of greased 3-quart casserole or baking dish. Top with 1/3 of carrots, potato and lima beans. Season with ¼ teaspoon each salt and white pepper and continue to layer the remaining turkey and vegetables. Pour the sauce over all and set aside while you prepare the batter for the crust.
4. *Make the crust:* In a large bowl, sift together the flour, cornmeal, sugar, baking powder and salt. In a small bowl, whisk the egg, milk and oil until blended. Add to the dry ingredients and mix until just combined, do not overmix.

5. Pour the batter evenly over the top of the turkey and vegetables and bake until the crust is golden brown on top and cooked through the center, 35 to 40 minutes.

**\*Donna's Notes**

- I am not sure how old this recipe is, but I'll say it's from the late 80's. These days I roast bone-in chicken breasts, then shred the meat off the bone. If I had leftover turkey, I would shred that.
- I have used white cornmeal.
- My husband dislikes lima beans so I substitute frozen peas.
- Any neutral oil will do in place of safflower or corn oil.