

# ALI'S KITCHEN

## Hunters' Quarry Equates to Delicious Pot Pie

Whether you use pheasant, chicken or even turkey, the dish will surely satisfy your appetite

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

For full disclosure, while it may be January, this recipe was concocted and enjoyed last October.

We are a family of bird hunters and own two crazy, hyper, need-attention-always bird dogs, also known as Wirehaired Vizslas. Each autumn, I am blessed by my family's efforts, through the help of the pups, with a freezer full of pheasant.

One autumn evening, I found myself with leftover cooked pheasant and some unused sheets of phyllo dough that hadn't quite fit into the previous week's pan of baklava.

Add in a couple russet potatoes from the pantry and I had the beginnings of the perfect pot pie. It turned out to be delicious!

Knowing that not everyone enjoys, or has access to, pheasant, I wrote the recipe to be made with chicken. However, I chose to share this recipe now with the idea that pot pie would also be an ideal way to use up any leftover turkey you may have from holiday gatherings.

And one more little tidbit of disclosure ... you might have noticed that carrots are listed in the recipe ingredients, yet there is a lack of carrots in the photos of my pot pie.



Yes, it was a carrot-less pheasant pot pie, and I missed their color and flavor.

Unfortunately, the carrots I had planned to use were a mushy mess in my produce drawer. Yuck! They went into the garbage instead of our dinner.

### DIRECTIONS

Preheat oven to 425 degrees.

Place potatoes and carrots in a large saucepan and add water to cover. Bring to a boil, reduce heat, and cook

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### INGREDIENTS:

#### Chicken (or Pheasant or Turkey) Pot Pie

- 2 cups peeled and diced potatoes
- 1 3/4 cups sliced carrots
- 1 Tbsp. butter
- 2/3 cup chopped onion
- 1 cup all-purpose flour
- 2 tsp. salt
- 2 tsp. dried thyme
- 1 tsp. pepper
- 3 cups chicken broth
- 1 1/2 cups milk
- 4 cups shredded, cooked chicken
- 1 cup frozen peas
- 1 cup frozen corn
- 10 sheets frozen phyllo dough, thawed
- 1/4 cup butter, melted

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covered until crisp and tender, about 8 to 10 minutes. Drain.

In a large skillet, heat butter over medium-high heat. Add onion and cook until tender. Stir in the flour and seasonings until blended. Stir in the broth and milk gradually (a little at a time will help you avoid lumps). Bring to a boil, stirring constantly for 1 to 2 minutes until thickened.

Add the chicken, peas, corn, and potato-carrot mixture to the skillet and stir to combine.

Pour the chicken and veggies into an oven-safe casserole dish.

Top with layers of phyllo\*, layer by layer, and place the phyllo dough on top of the chicken and veggies, brushing each layer with a bit of melted butter before layering on the next sheet of dough (this will give you a nice flaky crust). Once the last sheet of dough is in place, brush the entire top with a bit more butter.

Place in the preheated oven and bake for 35-45 minutes, or until the crust is lightly browned.

Remove from the oven and let stand for 10 minutes before cutting.



Serve hot. Enjoy!

**\*Tips for working with phyllo dough:** Allow the dough to thaw in the refrigerator overnight. Bring to room temperature before using. Carefully unroll phyllo sheets onto a smooth, dry surface. Cover the phyllo dough completely with a damp towel. Keep the sheets of dough covered until needed. **BCT**

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