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Cooking with the Club

with Chef Robert Larios



TURKEY LEFTOVERS: POT PIE

Everyone I know enjoys roasted turkey, especially on Thanksgiving Day. But not too many people know what to do with the leftovers. Sure, you can make turkey sandwiches to feed the entire neighborhood, but is there anything else we can do with leftover turkey? Yes indeed! Try turkey pot pie. For some, turkey pot pie after the Thanksgiving turkey dinner is more sought after than the traditional turkey and fixings most Americans have become accustomed to.

It is quite delicious and very easy to make. As for the pie dough, it can be made from scratch, or some supermarkets already have the pie crusts pre-made. I leave the choice up to you because it is the mixture that fills the pie that is the holder and keeper of the tasty flavors. Happy Thanksgiving to you all!

Turkey Leftovers: Pot Pie

Makes 6 Servings

INGREDIENTS:

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- 2 cups cubed or sliced cooked turkey from Thanksgiving the day before.
- Pastry to make a 10-inch double-crust pie
- 4 tablespoons butter
- 1/2 cup diced onion
- 1/2 cup diced onion
- 1/2 cup diced carrots
- 4 tablespoons dried parsley
- 1 teaspoon oregano
- Sea salt and pepper to taste
- 2 cubes turkey bouillon
- 2 cups turkey or chicken stock
- 4 red rose or baby Dutch potatoes, diced
- 3 tablespoons all-purpose flour
- 1/2 cup milk

Cooking TIDBIT

If you have more of the filling mixture, make another pie!

DIRECTIONS:



1 Cut about two cups of turkey breast from your Thanksgiving turkey. Make sure you have a super clean and sanitized cutting board.



2 Add two tablespoons of butter, onion, celery, carrots, parsley, oregano, salt and pepper and let sauté until tender. Stir in two cubes of chicken or turkey bouillon cubes. Bring to a boil, then stir in the cubed potatoes. Cook until tender.



3 Add in remaining butter, turkey, flour, and milk. Stir and let boil for one minute, then turn off the stove burner. Let cool.



4 Prepare your pastry dough for the pie crust. Add the filling mixture onto the pie and cover with pastry dough. Cut several slits on the top of the pie. Bake at 350 degrees F for 20 minutes or until crust is golden brown.



5 Plate and enjoy!

[A Cook's Dictionary]

Bouillon Cube:

A compressed, flavor-concentrated cube of dehydrated beef, chicken, or vegetable stock. Bouillon granules are the dehydrated form of the dehydrated concentrate. Both the cubes and the granules must be dissolved in a hot liquid before using.



Bibliography: © Barron's Educational Services, Inc. 1995 based on *The Food Lover's Companion*, second edition, by Sharon Tyler Herbst.

Fun Food Quote:

"Man cannot live by bread alone; he must have peanut butter."

– James A. Garfield

