

Turkey Pot Pie ala Traeger

Why wait until ThanksGrilling to enjoy Turkey? With this simple and amazingly tasty recipe... You can enjoy turkey all year long. In a Pot Pie. On Your Traeger Grill. With that epic wood fired flavor. Thank us later. 😊

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 4-People

Prep time: 20-30 Minutes

Cook time: 30-40 minutes cooking time

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2 Tbsp	Oil, Olive Blend	
1 Cup	Carrots, Baby	Rough Chopped, Small
1 Cup	Onions, Yellow	Peeled, Diced Small
1 Cup	Celery, With Leaves	Diced Small
1 Cup	Peas, Green	Frozen
1 Stick	Butter, Salted	
¼- ½ Cup	Flour	All Purpose
1 Cup	Stock, Chicken	Salted
1 Cup	Cream, Heavy Whipping	
2 ½ Cup	Turkey, Cooked, Chilled	Diced Medium or Pulled
Taste	Fishy Fishy Herb Seasoning	5280 Culinary
Taste	Rub A Dub Seasoning	5280 Culinary
2 ea	Pie Crust, 9"	unbaked
1 ea	Egg, large, Whole	
1 Tbsp	Water, Cold	

Prep Directions:

- See above for ALL prep instructions

- **Load Traeger with RESERVE BLEND PELLETS**

Cooking Directions:

- Pre heat your Traeger grill to 400 degrees
- Pull pie crust sheet out of the fridge to soften
- Preheat a large stock pot (8 quart) over high heat on stovetop
- Add the oil and heat
- Add the Carrot, Celery, Onions and Peas and sweat for 8-10 minutes or until all liquid is gone
- Add the stick of butter and melt, turn heat down to medium
- Add the flour ¼ to start and make a pan roux, adjust flour by the table spoon as needed to get a paste like consistency
- Add the stock and milk and stir well to combine, if too thick adjust with chicken stock
- Add the turkey, fishy fishy and rub a dub (add seasoning to taste and allow to cook in)
- Adjust seasoning if needed
- Once the mixture is set, turn off heat and allow to cool slightly (3-5 minutes)
- Lightly spray your 8" lodge cast iron pan with pan spray
- Add the Pot Pie mixture to the cast iron pan and spread out evenly
- Add the pie crust to the top of the mixture and fold the edges
- Cut 3 small holes in the top center of the pie dough for venting
- Bake at 400 degrees for approx. 20-25 minutes
- Mix the egg and water in a small bowl
- Brush the top of the crust with the egg wash
- Return to Traeger, turn heat to 425 and cook for another 5-10 minutes or until golden brown
- Remove using hot pads, place on a trivet or cooling rack and allow to cool for 5 minutes
- Cut, serve and devour

Grills / Grill Gear Used:

- Traeger, Ironwood 650
- Thermometer, Digital, Instant Read
- Lodge Cast Iron Pan, 8"
- Reserve Blend Pellets, Traeger

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Shopping List (Products Used):

- Rub a Dub, 5280 Culinary **Ace SKU – 8562050**
- Fishy Fishy, 5280 Culinary **Ace SKU – 8561938**