

Perfect Pie Crust



INGREDIENTS:

- 3 CUPS PLUS 2 T ALL PURPOSE FLOUR
- 1 1/2 TSP. KOSHER SALT
- 1 TSP. BAKING POWDER
- 1/4 CUP VERY COLD BUTTER, CUBED
- 1/4 CUP VERY COLD SHORTENING, CUBED
- 1/3 TO 2/3 CUP ICE WATER

Perfect Pie Crust



DIRECTIONS:

- Using a stand mixer with paddle attachment, add flour, salt, and baking powder and mix to combine. Add cubed butter and shortening. Mix on low speed until butter and shortening resemble peas. Add in ice water and increase speed by 1 notch and combine until dough comes together.
- Turn out dough on floured board. Shape into a disk and wrap in plastic wrap. Refrigerate immediately for at least 30 minutes.
- Makes 2, 9 inch pie crusts, or 4 top crusts for individual pot pies.

Turkey Pot Pie



INGREDIENTS:

- 1 STICK OF BUTTER
- 1 CUP OF YELLOW ONIONS, CHOPPED
- 1/4 CUP OF ALL PURPOSE FLOUR
- 32 OZ CONTAINER OF CHICKEN STOCK
- 3 CUPS OF TURKEY, CUBED
- 2 CUPS OF FROZEN MIX VEGETABLES
- 1 1/2 CUPS FROZEN PEARL ONIONS
- 1 1/2 CUPS FROZEN SWEET PEAS
- PIE CRUST (SEE PERFECT PIE CRUST RECIPE)
- EGG WASH (1 EGG MIXED WITH WATER)
- FRESH CRACKED PEPPER

Turkey Pot Pie



DIRECTIONS:

- Preheat oven to 350 degrees.
- In a large sauce pot on medium-high heat, melt one stick of butter and add yellow onions. Cook onions until translucent, about 5 minutes. Add flour and cook another 2 minutes. Add chicken stock, then add turkey and frozen mixed vegetables. Cook for another 5-8 minutes until mixture thickens, then add frozen pearl onions and frozen sweet peas. Cook for an additional 3 minutes. Remove from heat. Fill individual ramekins until nearly full.
- Remove disk of pie crust from refrigerator. Divide disk into fourths. Roll out each dough until it's a couple inches wider in diameter than the ramekin.
- Brush outside of ramekins with egg wash, then top each ramekin with the dough. Cut any excess dough. Press edge of dough to the side of the ramekin. Cut 3 slits in the top to allow for venting. Brush egg wash on top of dough. Top with cracked black pepper.
- Bake at 350 degrees for 40-50 minutes until crust is golden brown.

Leftover Bread Pudding



INGREDIENTS:

- 16 HAWAIIAN ROLLS (OR ANY TYPE OF LEFTOVER ROLLS), CUBED
- 4 LARGE EGGS, BEATEN
- 2 CUPS SUGAR
- 1 TSP GROUND CINNAMON
- 1 TSP PURE VANILLA EXTRACT
- 4 CUPS HEAVY WHIPPING CREAM

Leftover Bread Pudding



DIRECTIONS:

- Preheat oven to 350 degrees
- Cube bread into 1 inch cubes and place into 9x13 dish.
- In a large bowl, beat 4 eggs, then add sugar, cinnamon, and vanilla, and whisk to combine. Add heavy whipping cream, and thoroughly whisk to combine. Pour over cubed bread.
- Bake at 350 degrees for 45-55 minutes until golden brown and custard is set.
- Serve with Bourbon Sauce (see recipe)

Bourbon Sauce for Bread Pudding



INGREDIENTS:

- **1 STICK OF BUTTER**
- **1/2 CUP SUGAR**
- **1/2 CUP LIGHT BROWN SUGAR, LIGHTLY PACKED**
- **1/2 CUP HEAVY WHIPPING CREAM**
- **2 T BOURBON**

Bourbon Sauce for Bread Pudding



DIRECTIONS:

- In a heavy medium-sized sauce pan on medium-high heat, add butter. When butter has melted, add sugar and light brown sugar and stir to combine. Once sugar has melted, add heavy whipping cream and stir to combine.
- Bring to rolling boil for about 3 minutes, then remove from heat.
- Add bourbon and stir to combine. Alcohol smell will be strong at first but the more you stir the more it will settle and become combined into the sauce.
- Serve warm over individual servings of bread pudding.