

Cleo Coyle's Turkey Pot Pie with Cheddar Cheese Crust

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

This pie is easy to make, which is one reason I bake it every year on the weekend after Thanksgiving. The other reason is obvious. It's a great use for leftover Thanksgiving turkey. The pie keeps well in the fridge, too, so it tastes just as good reheated the day after you make it. May you eat (leftovers) with joy! ~ Cleo



Servings: 6 slices (fills one 9-inch pie pan)

For Easy White Sauce

1 cup cold whole milk (with a splash more, if needed to smooth lumps)
2 tablespoons butter or margarine
1/2 teaspoon finely ground sea salt (or table salt)
1/4 teaspoon ground black pepper
2 tablespoons Wondra Flour (see product picture at end of recipe)

For Pie Filling

2 to 3 cups cooked turkey cut up into bite size pieces (leftovers will do nicely)
2 to 3 cups frozen mixed vegetables (do not thaw!)

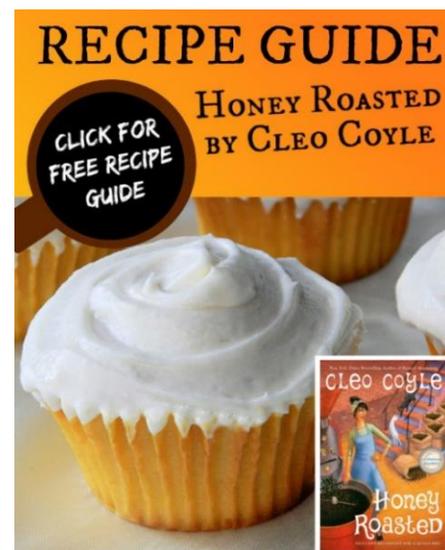
For Crust

1 package pre-made pie crusts (room temperature; I use Pillsbury)
2 cups mild cheddar cheese shredded

Step 1 – Make an easy white sauce: Wondra flour is the key. It's a super-fine flour that dissolves quickly into liquids, allowing you to thicken sauces and gravies. (See a photo of the product at the end of the recipe.) Here's how to make the easy white sauce (see my note at the end for turning this white sauce into cheese sauce).

FOR THE WHITE SAUCE: Into a saucepan, add your whole milk, butter, salt, and pepper. Warm the mixture over medium heat, stirring occasionally until the butter melts. When the butter is melted, get out your whisk! Sprinkle the Wondra flour over the milk mixture and whisk continually until the sauce comes to a boil. Continue to boil and whisk for one full minute. During the cooking, whisk vigorously to smooth any lumps out of the sauce and (if needed) splash in a little more milk, which will help the smoothing process. **(Yields 1 cup of white sauce.)**

Step 2 – Add frozen veggies and cooked turkey: Once your white sauce is finished, turn off the heat. Dump the frozen* mixed vegetables into the pan with the white sauce & stir to coat. Dump the turkey and stir again, until the veggies and turkey are well mixed in with the white sauce. Set aside. *NOTE: You are not cooking or thawing the frozen veggies. The vegetables will thaw during the baking process, which will give them the perfect texture by the time the pie is fully baked.



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Step 3 – Cheese-ify your pie dough (optional): This is a "quick and easy" recipe, which is why I'm using pre-made pie crusts. One package of "Pillsbury Pie Crusts" is all you'll need since it contains 2 unbaked pie shells, enough for 1 turkey pot pie. The pre-made crusts come rolled up inside the box. Allow both dough rolls to come to room temperature (about 15 minutes out of fridge or 10 seconds in the microwave). Gently unroll the crusts on a flat surface and sprinkle each crust with 1 cup of the shredded cheddar. Lightly press the cheese into the softened dough. If the dough is too hard, it's still too cold from coming out of the fridge. Let it sit for another few minutes until soft. (If you aren't a big fan of cheddar cheese, try Swiss, gruyere, or another favorite.) Fusing it with the dough may seem odd, but it's a shortcut that really works, and a better way to use the cheese than just dumping it into the filling where it can overpower your other flavors. This way, the cheese crosses your taste buds during your chewing of the flaky, buttery crust. It's a more delicious eating experience.



Step 4 – Fill your pie: To prevent sticking, spray a 9-inch pie pan with cooking spray or lightly grease with butter or margarine. Line the pan with one of the pre-made pie crusts (cheese side up). Fill with your veggie-turkey-white-sauce mixture. Cover with the second pie shell (cheese side down, i.e. facing the filling). Now seal the edges and make a few thin slits with a knife on the top of the shell to let steam escape. To prevent the edges of your pie from browning too much or burning, loosely curl strips of aluminum foil around the crust edges or use a pie shield. *(I also like to lightly brush the top of the crust with chilled heavy cream to enhance browning.)*



Step 5 – Bake at 425° Fahrenheit for 30 to 35 minutes, until crust is golden. Then reduce the heat to 375° F. Remove the foil strips or pie shield from the crust edges and return the pie to the oven for 10 minutes of final baking. **COOL** for 15 to 20 minutes before cutting to allow the pie to set.

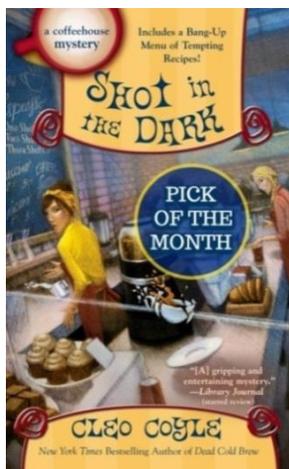
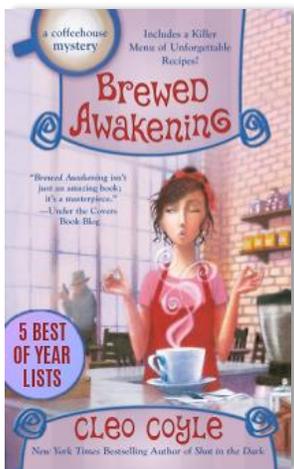
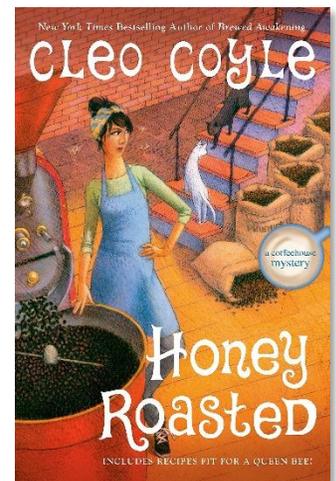


CLEO NOTE (CHEESE SAUCE variation): If you've never used Wondra Flour, look for its blue cardboard canister in the same grocery store aisle that shelves all-purpose flour. It's a handy little helper for thickening gravies and making quick sauces. **You can make an easy cheese sauce for vegetables by adding 1/2 cup of your favorite cheese to the white sauce recipe on page 1. Add the cheese at the end of the cooking process and stir until the cheese is melted. Then whisk gently for smoothness.**

Eat with joy! ~ Cleo

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