



## TURKEY PIE

- 12 Pound Turkey
- 1 Onion
- 2 Whole Cloves
- 4 Carrots, Sliced
- 1 White Turnip, Sliced
- 1 Clove Garlic
- 2 Sliced Parsnips
- ½ Cup Flour
- ½ Teaspoon Pepper
- 1 Teaspoon Salt
- ½ Teaspoon Nutmeg
- 3 Cups Turkey Stock
- ½ Teaspoon Lemon Juice
- 2 Cups Cream
- 2 Pie Crusts

## DIRECTIONS

1. Cut turkey into pieces, half cover with boiling water.
2. Add onion, cloves, carrots, turnip, garlic, and parsnip.
3. Simmer until turkey is tender.
4. Remove turkey and cool.
5. Strain stock, chill and skim off fat.
6. Melt ½ Cup of the turkey fat, add flour, pepper, salt and nutmeg.
7. Blend until smooth.
8. Add turkey stock, lemon juice and cream.
9. Cook until thickened stirring constantly.
10. Cut turkey into ¾ inch cubes and add 6 cups diced turkey to the thickened sauce. Cool.
11. Roll pastry to fit a pie pan.
12. Fill with creamed turkey.
13. Brush the edge of pastry with water.
14. Top with pastry crust, press edges together.
15. Make a few slits into the top of each pastry.
16. Bake in a 450 degree oven for 35 to 40 minutes.

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