



Turkey Dinner Pie

Turn all those delicious holiday leftovers into a sumptuous encore meal! Just mix up a quick and easy hot water pastry, line a pan, and layer all the leftovers within. From there you can freeze and bake later, or pop in the oven to have that turkey dinner feast all over again.



PREP

40 mins

BAKE

45 to 55
mins

TOTAL

1 hr 35 mins

YIELD

one 9" deep
dish round
pie, or one 9"
x 5" loaf-style
pie

Ingredients

Hot water pastry

4 cups (480g) King Arthur
Unbleached All-Purpose Flour
1 teaspoon salt
1 cup (227g) water
8 tablespoons (113g) unsalted
butter, beef suet, or lard

Leftovers for filling

1 1/4 cups (313g) stuffing
1 cup (227g) squash or
vegetables
4 cups (475g) turkey, cut in 1"
pieces
1 cup (245g) turkey gravy
1 cup (230g) mashed potatoes
1 1/4 cups (325g) whole-berry
cranberry sauce

Egg wash

1 large egg yolk beaten with 1
tablespoon water

Instructions

- ① **To make the pastry:** In a large bowl, whisk together the flour and salt. Scoop out a well in the center.
- ② In a medium saucepan bring the water and fat to a boil, stirring to melt the fat.
- ③ Pour the liquid into the well in the flour mixture, stirring until everything is evenly moistened and cool enough to handle comfortably (it will feel as comforting as warm towels out of the dryer).
- ④ Turn the dough out onto a lightly floured surface and knead it a few times. Cut off one-third (about 267g) for the top and place it aside to keep warm; under the mixing bowl is a good spot.
- ⑤ **To make a deep-dish pie:** Roll the larger piece of dough into a 13" circle. Transfer it to a 9" or 10" deep-dish pie pan and press it down into the bottom, letting 1/2" hang over the edge.
- ⑥ **To make a loaf-shaped pie:** Roll the dough into an oval 16" long and 12" wide. Press it into a 9" x 5" loaf pan with the edges just hanging over the sides. You should have some overlap at the corners; press these together to create a seam.
- ⑦ Preheat the oven to 375°F.
- ⑧ **To assemble:** Spread all the filling ingredients (except the cranberry sauce) on top of one another in even layers in the order listed. Portion the cranberry sauce into a 1" border around the edges.
- ⑨ Roll the remaining smaller piece of dough into a circle or rectangle, depending on the shape of your pie. Place on top and fold the overhang over it.
- ⑩ Crimp the dough to seal it, then cut several slits in the top to allow steam to vent.

- ⑪ **To bake the pie right away:** Brush the top of the pie with the egg wash. Place on a parchment-lined baking sheet and bake for 45 to 55 minutes, until you see liquid bubbling through the vents.
 - ⑫ Remove the pie from the oven and let it rest for 15 minutes before slicing. The pie is delicious hot, at room temperature, or even cold from the fridge (after baking, of course).
 - ⑬ **To bake the pie later:** Refrigerate the pie for several hours before baking, if desired; bake as directed above. To freeze, wrap the pie airtight and store in the freezer for up to three months. See "tips," below, for thawing and baking instructions.
 - ⑭ **Storage information:** Store any leftovers, well wrapped, in the refrigerator for up to five days; freeze for longer storage.
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Tips from our Bakers

- ☆ If you have sweet potatoes, green beans, or creamed onions left over, don't be shy — add them to the layers, too. Use what you have.
- ☆ **To bake a frozen pie:** Thaw the pie in the refrigerator overnight, still covered. The next day, brush with egg wash and bake as directed above. If you want to bake the pie without thawing it first, tent the top with foil and bake in a preheated 325°F oven for 1 hour. Remove the foil, increase the oven temperature to 375°F, brush with egg wash, and bake for another 30 to 40 minutes, until bubbling.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253