

YINZER YUMS OF YESTERYEAR



GRAM'S LEFTOVER POT PIES

INGREDIENTS

- 2 lbs. leftover fully-cooked meat, such as chicken, turkey, steak, ground beef, or lamb
- 3 lbs. leftover mashed potatoes
- 1 (12 oz.) package steamed mixed veggies or 12 oz. leftover veggies
- 2 cloves garlic, minced
- 1 shallot, chopped
- At least 1 cup leftover gravy, demi glace, or alfredo sauce
- 2 oz. butter
- 2-4 pre-made pie crusts

PREPARATION

Preheat your oven to 375°.

Take your pie crusts out of the fridge and let them sit for about 5 minutes. Roll them out and lay your pie pans on top of them, top side down. Cut out mini crusts with a pizza cutter or a small knife. If you're using all your leftover scraps to line 1-2 pans, you should have 8 mini pies. Poke holes in the bottoms of the crusts with a fork and set aside.

If you choose to top your pies with pie crusts, repeat this step and set the tops aside. If you do not, you can simply use the mashed potatoes as your top. If you are topping your pies with a top crust, make sure to cut vents in the center.

Next, chop your shallot and garlic. Then, add 2 oz. butter to a skillet and cook your shallot in the melted butter on medium to medium-low for 3-5 minutes until soft and translucent. Add your garlic and stir for two minutes. Then, add your frozen veggies and heat through, stirring so your garlic will not burn. Add your pre-cooked meat and gravy (or sauce of choice). Stir together, then turn off the heat.

Warm your mashed potatoes until warm but not hot in a microwave or small pot.

Then, fill your prepared mini pie crusts with the meat, veggie, and gravy mixture. Add mashed potatoes on top, then add your top pie crust (optional).

Bake in the oven on two sheet pans for 30-35 minutes. Be sure to check them after 20 minutes to ensure that the crust is not too brown. If it is starting to brown, tent the pies with aluminum foil.



ORIGINAL RECIPE - MY GRAM, CIRCA 1980S.