



PHOTO: ISTOCK.COM/BOHOFACKZ

An American Tradition, Revised

THANKSGIVING, the holiday featuring lines snaking out the door at our airports, has people in line actually smiling. I know this, because I'm in that line.

Thanksgiving used to be MY holiday. My kids and my brother's family used to sit around MY table. I used to wait in line for my turkey, which was always way too large. Ah, but what a turkey it was. Absolutely slathered in butter, it was basted and coddled like the prince it was. Of course, never did I have such a tender bird as I did the year I dropped it on the floor three times while trying to wrestle its slippery 25 pounds in and out of my top oven. The turkey hotline never suggested doing this, but I'm here to tell you that it beats brining that monster bird in a tank of liquid. And of course, the wet mop company never contacted me about a testimonial for their product, but that mop worked perfectly on the treacherously slick ring I created near my stove.

My daughters moved out of state, and my brother's family scattered, as well. The torch was passed. My

daughter who lives in Oregon now claims Thanksgiving as hers. I no longer trudge home with a giant bird who can't or won't make himself small enough to fit in the refrigerator, but I also no longer have what is arguably the best part of the holiday—the leftovers. The yin and the yang.

We come home the day after Thanksgiving. That leaves an entire weekend of football without a turkey/stuffing/cranberry sandwich. Inconceivable! I tried buying all three as soon as I got back, but it just wasn't the same. I can't think of another holiday where everyone's traditional foods have to be so stringently observed and prepared.

I had to come up with another plan. My weekend needed the trappings of tradition, but revised for travel. It would most likely be cold outside. That meant I'd need warm, comfort food inside. I knew I could make cranberries before I left. Seemingly, they last forever, or at least until I've scraped the last smidgen from the bowl. I could buy some turkey parts before leaving. If I roasted the turkey pieces, cut the meat from the

bones and wrapped it well, I could either freeze or refrigerate it for the time I'd be gone. I'd have to forgo the pie, I thought, until it hit me. Why not make a pie with that turkey? A pot pie! Warm. Comforting. Easy to eat while bingeing on TV. All the ingredients were there: butter (lots of it), carrots, onions, turkey. Thanksgiving! Just a little revised. 🍴



PHOTO: GIRMANTAS URBONAS

KATHY HARRISON is a Barrington Hills resident who teaches the fine art of cooking.

For more information, call 847-381-4828.

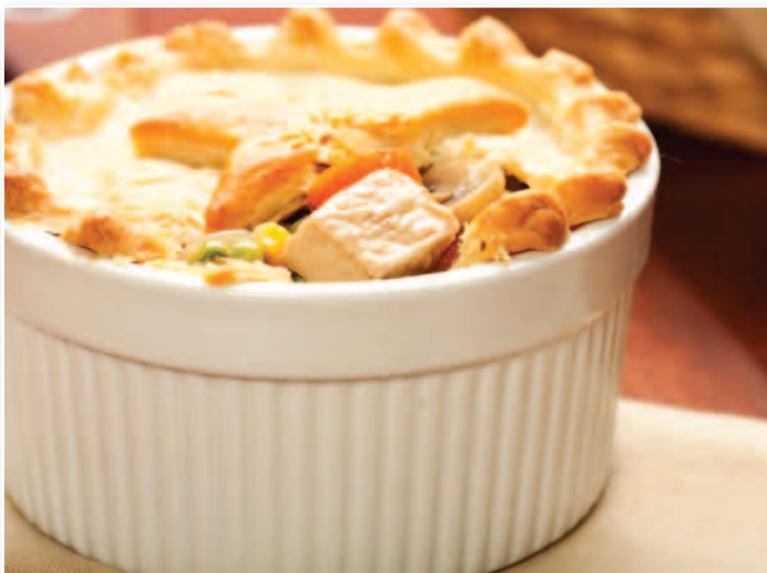


PHOTO: ISTOCK.COM/MSHELDRAKE

Turkey—or chicken every other time of the year—Pot Pie

Serves 4

CRUST:

- 2 ½ cups all-purpose flour
- ½ teaspoon kosher salt
- ½ teaspoon baking powder
- 2 sticks unsalted butter, chilled and cut into cubes
- ½ cup ice water
- 1 egg beaten with 1 teaspoon water
- a pinch of kosher salt for the egg wash

FILLING:

- 3 ½ pounds skin on, bone in turkey legs, thigh or breast
- Kosher salt and freshly ground black pepper
- 1/3 cup olive oil, divided
- 1 leek, white and light green part only, halved lengthwise, then chopped into ½ inch pieces
- 1 large yellow onion (or 2 medium), chopped
- 1 large carrot, peeled and cut into ½ inch pieces
- 1 large rib celery, cut into ½ inch pieces
- 1 large clove garlic, minced
- 2 tablespoons dry sherry, optional
- 6 cups chicken stock or low sodium broth
- ¼ cup whole milk or heavy cream
- 2 teaspoons minced thyme
- 2 teaspoons minced chives
- 1 bay leaf
- 4 tablespoons unsalted butter, room temperature
- 4 ½ tablespoons all-purpose flour
- 2 tablespoons chopped parsley

INSTRUCTIONS

1. Make the pastry lids: In a food processor, combine the flour, salt, and baking powder. Pulse to blend. Add the butter and pulse until mixture resembles coarse meal. Drizzle the ice water over the top and pulse just until the dough starts to come together. Remove the dough from the bowl and gently knead a couple of times until the dough is smooth. Wrap in plastic and chill for an hour or up to two days. The dough may also be frozen, tightly wrapped in plastic, then foil.
2. Make the filling: Season the turkey parts generously with salt and pepper. In a large skillet, heat half the olive oil until shimmering. Add the turkey and cook over moderate heat until browned, turning to brown all sides, about 10 minutes. Remove to a cutting board.
3. In the same skillet, heat the remaining olive oil. Add the leek, onion, carrot, celery, and garlic. Season with a generous pinch of salt and cook until softened, about 10 minutes. Add the sherry, if using, and scrape up any browned bits from the bottom of the pan. Simmer until the liquid is cooked off.
4. Meanwhile, in a small saucepan, boil the stock until reduced by half. Add the reduced stock and the milk or cream to the pan with the vegetables. Stir in the thyme, chives, and bay leaf. Nestle the browned turkey parts into the pan with any accumulated juices. Cover and simmer for 30 minutes or until a thermometer inserted into the thickest part registers 160 degrees.
5. Transfer the turkey to a cutting board to cool enough to handle. Discard the bay leaf. Let the sauce cool slightly, then skim the fat from the top with a large spoon. In a small bowl, stir the butter and flour together to form a paste. Add a large spoonful of the sauce and stir until smooth. Return the paste to the sauce and simmer for 10 minutes until the sauce thickens. Meanwhile, remove the skin and bones from the turkey and cut the turkey into 1-inch pieces. Add the turkey to the sauce and simmer for another minute or two, blending the turkey with the sauce. Stir in the chopped parsley.
6. Heat oven to 375 degrees. Divide the turkey mixture among four heatproof bowls or one deep pie dish. Leave 1-2 inches at the top of the bowl to allow for simmering liquid. Divide the dough into quarters if using individual bowls. Roll the dough on a lightly floured surface to a circle that will cover the bowls or pie dish with enough room for a 1-inch overhang. Cut four slits into the dough circles to allow steam to escape.
7. Whisk the egg with water and salt to make an egg wash, and brush the edge of each bowl with the wash. Place a circle of dough over the top of the bowl and press the dough gently to adhere to the bowl. Brush the tops of the lids with the egg wash and bake in the center of the oven until the filling is bubbling and the tops are golden brown, about 40 minutes. Let stand 10 minutes before serving.