

chattavore

TURKEY POT PIE SOUP (CRUST VIA THE SMITTEN KITCHEN COOKBOOK)

Prep time: 30 minutes

Cook time: 30 minutes

Serves 4

For the crust:

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 13 tablespoons cold unsalted butter, diced
- 6 tablespoons sour cream
- 1 tablespoon white wine vinegar
- 1/4 cup ice water
- 1 egg beaten with 1 tablespoon water

For the soup:

- 4 tablespoons unsalted butter
- 1 medium yellow onion, diced
- 2 medium carrots, scrubbed or peeled and diced
- 2 stalks celery, scrubbed and diced
- 2 medium potatoes, scrubbed or peeled and diced
- 4 cups chicken or turkey stock (2 cans or 1 box)
- 1/2 cup vermouth or dry white wine
- 1 cup heavy cream, half-and-half, or whole milk
- 3 tablespoons all-purpose flour
- 2 cups shredded turkey
- 1/2 cup frozen corn
- 1/2 cup frozen peas

1. Make the crust: Combine the flour and salt in a large bowl. Use your fingertips or a pastry blender to cut in the butter until the mixture resembles coarse crumbs. Stir in the sour cream, vinegar, and water using a flexible spatula until it comes together into a shaggy dough. Turn onto a piece of plastic wrap and wrap tightly, forming into a disk. Refrigerate for at least an hour.
2. Preheat the oven to 400 degrees. Cut the dough into 4 pieces and roll each piece into a circle just slightly smaller than the bowls you'll be eating the soup from. Place the rounds of dough onto a baking sheet. Cut 4 holes into each pie crust. Brush with the egg & water mixture and bake for twenty to twenty-five minutes, until golden brown.
3. While the crusts are baking, melt one tablespoon of the butter in a 6 to 8-quart Dutch oven over medium heat (set the rest of the butter aside to soften while you are cooking). Add the onion to the pan and cook until softened, then add the carrots and celery and cook for 4-5 minutes longer. Add the potatoes, the vermouth, and the stock, and bring to a boil. Reduce the heat the medium-low and cook until all of the vegetables are tender, fifteen to twenty minutes.

4. Combine the softened butter with the flour in a bowl using a fork to stir until smooth. Add to the soup and stir until well incorporated. This will thicken the soup somewhat. Add the cream, half-and-half, or milk, turkey, corn, and peas and cook until heated through. Serve hot with the pastry rounds on top.