

Turkey Pot Pie



Turkey

8 to 10 pound turkey breast carcass
1/3 cup chopped sweet onion
1 teaspoon dried garlic
2 chicken-flavored bouillon cubes
Water

Filling

4 to 8 cups turkey gravy
2 (12 ounce) packages frozen mixed vegetables
1/3 to 1/2 cups cornstarch
Cold water

Topping

2 recipes Yumree Yumree Dreamees mix Chicken Pot Pie Biscuits, unbaked

In a large stockpot, combine turkey carcass, onion, garlic, bouillon cubes, and enough water to cover carcass. Bring the mixture to a boil. Reduce heat to medium-low and cook 1 to 1 1/2 hours. Remove and debone carcass. Strain and reserve liquid. Return meat, onion, and liquid to stockpot.

Add gravy and stir until dissolved. Add mixed vegetables. Simmer for 1 hour, or until vegetables are tender.

Meanwhile, prepare biscuit recipes.

Combine cornstarch and water. Stir into turkey and filling mixture until thickened. Pour into two 8 inch square or one 13 x 9 inch ungreased baking dish. Top with biscuits.

Bake at 375 degrees for 17 minutes. Let cool 5 minutes prior to serving.

Serves 6 to 8

Cook's Note: Recipe can be divided before baking. Prepare half of filling and biscuits. Store the remaining half of filling as a bonus meal in refrigerator or freezer. For half recipe, prepare only 1 recipe of Dreamees biscuits.

Yumee Yumee