

LEFTOVER TURKEY PASTIES



FOR THE DOUGH:

3	Cups	A.P. Flour
1	Teaspoon	Salt
1	Cup	Shortening, cold
¼	Cup	Water, very cold

1. Combine flour and salt in food processor. Cut in shortening until mixture resembles coarse crumbs.
2. Gradually add water and pulse until dough is moistened and holds together. Divide dough into six equal pieces and form into balls. Press or roll each ball into an 8" circle. Cover to keep moist.

FOR THE FILLING:

1	Medium	Potato, peeled and diced small
1	Medium	Parsnip, peeled and diced small
1	Medium	Rutabaga, peeled and diced small
1	Medium	Carrot, peeled and diced small
1	Small	Onion, peeled and chopped small
2	Cups	Cooked Turkey, diced small
1¼	Cups	Turkey/Chicken Broth (or ¾ cup broth & ½ cup leftover gravy)
1	Tablespoon	Cornstarch (if using gravy, reduce to 1½ teaspoons & water to 1 tablespoon)
1	Teaspoon	Salt
½	Teaspoon	Black Pepper
3	Tablespoons	Butter, melted

1. Simmer vegetables in broth just until they begin to get tender. Make a slurry with cornstarch and 2 tablespoons water. Remove veggies from broth and whisk in slurry. Simmer until thickened.
2. Mix veggies, turkey, salt and pepper back into broth and let cool while you make the dough.
3. Place ¾ cup of veggie mixture in middle of each dough circle. Fold and seal tightly by rolling the edge of the dough in a fluted pattern (or press closed with the tines of a fork). Cut slit in top.
4. Bake in 350° oven for 30 minutes. Remove and brush with melted butter. Place back in oven and continue baking for 15 minutes, or until crust is golden brown.