

Chicken, Sausage, And Mushroom Pot Pie

Author: Adapted slightly from Adam Leith Gollner, *Bon Appetit*,
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Servings: 8

CRUST: (or better yet, use a sheet of puff pastry)

2 cups all purpose flour

3/4 teaspoon salt

10 tablespoons unsalted butter, chilled, (1 1/4 sticks) cut into 1/2-inch cubes

4 tablespoons ice water (or more)

FILLING:

4 tablespoons butter (1/2 stick) room temperature, divided

2 tablespoons all purpose flour

2 tablespoons olive oil

12 ounces mushrooms, crimini, sliced

1 cup shallots, about 5, finely chopped

1 tablespoon chopped fresh thyme

1 1/4 pounds Italian sausage (about 6), casings removed

2 pounds chicken thighs, no skin, R-T-C, trimmed, cut into 1-inch pieces

1/2 cup Madeira

2 cups low-salt chicken broth

1 cup fresh Italian parsley, chopped

3 hard-boiled eggs, peeled, thickly sliced

1 large egg yolk, beaten to blend with 1 tablespoon water (for glaze)

Serving Ideas: You could also make these in individual ramekins or onion soup bowls and top with rounds of puff pastry. Adjust baking time (less).

Per Serving (excluding unknown items): 720
Calories; 53g Fat (66.1% calories from fat); 28g
Protein; 32g Carbohydrate; 2g Dietary Fiber;
241mg Cholesterol; 848mg Sodium. Exchanges:
1 1/2 Grain(Starch); 3 Lean Meat; 1 Vegetable; 8
1/2 Fat.

This hearty main course, from the Fairmont le Château Frontenac in Quebec, combines chicken, sausage, and mushrooms for a bone-sticking savory pastry.

Whatever you do, don't eliminate the Madeira as it provides a wonderful deep flavor. And do cook the shallots and mushrooms until they brown - that browning part will add lots of additional flavor. If I made this again I'd use a sheet of puff pastry for the top, rather than the pastry crust called for here. Much easier and probably more tasty. I made it in a slightly larger, oval shaped casserole dish, and no question, it will feed more than 6 (what the original recipe indicated).

From Carolyn T's Food Blog, Tasting Spoons: <http://tastingspoons.com>

CRUST:

1. Blend flour and salt in processor. Add butter and cut in, using on/off turns, until coarse meal forms. Add 4 tablespoons water. Using on/off turns, blend until moist clumps form, adding more water by 1/2 tablespoonfuls if dough is dry. Gather dough into ball; flatten into disk. Wrap in plastic and chill at least 1 hour and up to 1 day. Allow to rest at room temp for at least an hour before trying to roll it out. And thinner is better than thicker.

FILLING:

2. Mix 2 tablespoons butter and flour in bowl to smooth paste; set aside. Melt 2 tablespoons butter with oil in large deep skillet. Add mushrooms, shallots, and thyme. Sauté until mushrooms brown, about 8 minutes. Remove to a bowl.

3. Add sausage to pan; sauté until no longer pink, breaking up with spoon, about 7 minutes. Add that to the mushroom mixture and set aside. Add chicken. Sprinkle with salt and pepper. Sauté until chicken is no longer pink on outside, about 5 minutes. Pour mushrooms and sausage back into the pan and add Madeira; boil 2 minutes. Add broth; bring to boil. Mix in butter-flour paste; simmer until sauce thickens, stirring often, about 3 minutes. Mix in parsley. Taste for seasoning and add salt and pepper as needed. The sauce may seem thin at this point - it thickens as it bakes.

4. Transfer mixture to 10-cup round baking dish that will accommodate the filling and the pastry crust. If it's too low the filling will bubble over the edges as it bakes; top with egg slices.

5. Preheat oven to 400°F. Roll out dough on floured surface to 13- to 14-inch round. Place atop filling. Trim overhang to 1 inch. Fold overhang under; crimp edge. Brush crust with glaze; cut several slits in crust.

6. Bake pie until crust is golden, about 45 minutes. Let rest 15 minutes and serve.