

Wild Pot Pie

My Wild Kitchen.com

Recipe Category:

Small Game Recipes

Prep Time:

1 hour 35 minutes, plus 4-8 hours for meat

Ingredients:

| | | |
|--------------------------------|---------------------------|------------------------|
| 2 squirrels, or one rabbit, or | ¼ tsp paprika | ½ onion, diced |
| 1 pound wild turkey parts | 3 bay leaves | ⅔ c milk |
| ½ tsp salt, plus extra | 2 – 15 ounce cans chicken | 1 – 15 ounce can mixed |
| ¼ tsp pepper, plus extra | broth | vegetables, drained |
| ½ tsp garlic powder | ⅓ c butter | 2 pie crusts, uncooked |
| ½ tsp favorite seasoning | ⅓ c flour | |

Directions:

In a large crock pot, season the uncooked small game with salt, pepper, garlic powder, seasoning of choice, and paprika, and add three bay leaves. Slowly pour one can of chicken broth into the crockpot, and add enough water to cover the game halfway. Place the lid on the crockpot and cook on high for 4 hours or low for 8 hours. {If using wild turkey legs or wings, opt for the longer, slower cooking time.}

Once the meat is fully cooked and tender, remove it from the crockpot, cool, and debone completely. Set aside.

Roll out two pie crusts, and place one in the bottom of a pie plate, pressing it into the bottom and up the sides, allowing some to overhang around the edges. Prick or slit the bottom of the crust.

In a large skillet, melt butter, and stir in flour, onion, salt, and pepper to taste. Stir the “gravy” mix until the onions are tender and the gravy begins to brown. Slowly stir in the second can of chicken broth, followed by the milk. Heat to boiling, and boil for one minute.

Stir in the drained vegetables and the deboned meat. Once fully combined, pour the filling into the pie crust. Cover with the second pie crust, and pinch and seal the edges of the crusts. Bake the pie in a pre-heated oven at 425° for 35 minutes, or until the crust is golden brown.

Allow to cool for at least 10 minutes, slice, and serve.

