

Thanksgiving Pot Pie

3 lbs. of cooked turkey (see my Roast Turkey Recipe or perfect with left over's)

2 cups of roasted fall vegetables (see my Roasted Fall Vegetable Recipe)

1/4 lb of sweet peas

Cream sauce (see my cream sauce recipe)

3 cups of stuffing mix (see my Great Grandma Betty's Stuffing Recipe)

6 tbs. of Roasted Cranberries (see my Roasted Cranberries Recipe)

6 twigs of Rosemary

3 pieces of bacon (cut in half)

In 6 individual ramekins, place equal amounts of heated shredded turkey meat.

(About ½ lb of turkey in each)

Add equal amounts of roasted fall vegetables and a large spoon-full of sweet peas.

Fill each ramekin with cream sauce covering turkey and vegetables.

Place 1/2 cup of stuffing mixture loosely on top. (Do not pack down).

Place 1/2 strip of bacon across top.

Place ramekins onto a tray and bake in an oven pre-heated at 350 degrees for 40-45 minutes. (Until top of stuffing is golden brown).

Remove from oven. Spoon on 1 tbs. of Roasted Cranberries on top of each and place a twig of rosemary into each Ramekin.

Serves 6