

WINTER VEGETABLE PIE

INGREDIENTS

1 medium Onion, peeled & diced
2 ribs Celery, chopped
1 Tablespoon Chopped Garlic
1 Cup Red Wine
3 Cups Chicken or Vegetable Stock
1 large Carrot, peeled & diced
1 medium Rutabaga, peeled & diced
1 medium Turnip, peeled & diced
1 medium Potato, peeled & diced
¼ teaspoon White Pepper
Frozen or fresh Biscuit Dough

DIRECTIONS

Preheat oven to 400F
Sauté Onion & Celery in a medium saucepan until slightly golden and then add Garlic.
Pour in Red Wine and allow to reduce for a minute.
Pour in Chicken Stock or Vegetable Stock. Add diced vegetables and bring to a simmer for about 8 minutes.
Combine 3 tablespoons Cornstarch with ¼ Cup Water and mix together.
Pour in Cornstarch slurry until the stew has thickened (like a gravy)
Season with White Pepper and Salt if needed.
Pan Spray a 1 Quart baking dish and pour in stew (some of the gravy can be left out).
Place a layer of defrosted biscuit dough on top and brush with melted Butter.
Bake for 15-20 minutes and the top is golden brown.