

## Pheasant Chanterelle Pot Pie

<http://userealbutter.com/2017/10/01/pheasant-chanterelle-pot-pie-recipe/>  
*based on this recipe from [Saveur](#)*

### pie crust dough

*adjusted from [The Food Lab](#)*

2 1/2 cups (350g or 12.5 oz) all-purpose flour  
1 tbsp (12g) granulated sugar  
1 tsp (5g) kosher salt  
10 oz. (20 tbsps) unsalted butter, cold and cut into 1/4-inch cubes  
6 tbsps ice cold water

Place 1 1/2 cups of flour, the sugar, and salt into the bowl of a food processor. Pulse 5 times to combine. Distribute the butter over the flour mixture in the food processor. Pulse until the dough clumps (I pulsed about 25 times and then ran it 15 seconds at a time until it clumped). Sprinkle the rest of the flour over the dough and cut it into the dough by pulsing about 5-10 times until the dough has broken into small chunks. Empty the dough into a large bowl and sprinkle the cold water over the dough. Fold the water into the dough with a soft spatula (don't use your hands, the heat will melt the butter). All of the loose crumbs will come together into a ball. Cut the dough into two halves and shape them into 4-inch diameter discs. Wrap each disc in plastic wrap and refrigerate for at least two hours or up to three days. If not using within three days, freeze the dough for up to 3 months.

### filling

4 cups pheasant broth\* or chicken broth  
2 bay leaves  
2 yukon gold potatoes, large dice (about 2 cups)  
8 oz. (about 1 1/2 cups) fresh chanterelles, cut in half or quarters if they are large  
5 tbsps unsalted butter  
sea salt  
1 lb. pheasant meat, 1-inch dice  
freshly ground black pepper  
1 tbsp vegetable oil  
1 medium onion, diced  
3 tbsps all-purpose flour  
1 cup baby lima beans  
  
1 egg, beaten (for egg wash)  
1 tbsp cream

\*I made pheasant stock from another pheasant carcass I had in the freezer. I basically covered it with water in a pressure cooker and set it on high for 15 minutes then natural release.

**Cook the potatoes and reduce the broth:** Bring the broth and the bay leaves to a boil in a medium saucepan. Reduce the heat to medium or medium low heat and add the potatoes. Cook the potatoes until tender (about 10 minutes). Remove the potatoes with a slotted spoon to a large bowl. Simmer the broth until it has reduced to about 2 cups. Discard the bay leaves and set the broth aside.

**Sauté the mushrooms, pheasant, and onions:** Melt a tablespoon of butter in a sauté pan over medium high heat. Add the chanterelles to the pan when the butter begins to bubble. Sauté until the mushrooms wilt. Sprinkle a pinch of salt over the mushrooms. When they are cooked, remove them from the pan to the bowl with the potatoes.

Season the pheasant with salt and pepper (about 1/2 tsp each) and mix to distribute. Using the same sauté pan, melt a tablespoon of butter in the pan over medium high heat. When the butter begins to sizzle, add the pheasant and sauté until the outsides are cooked (leave it pink in the center). Remove from heat and add the pheasant to the large bowl.

Using the same sauté pan, heat the vegetable oil over medium high heat. When the oil is hot, sauté the onions until translucent. Add the onions to the large bowl.

**Make the roux and combine the filling:** If the broth has cooled, reheat it while you prepare the roux. Using the same sauté pan, melt the remaining 3 tablespoons of butter over medium high heat. Stir the flour into the butter and keep stirring until the roux turns brown. Ladle a little bit of the hot broth into the roux at a time while whisking to incorporate it. Keep adding more broth while whisking until you get a thickened gravy (about 10 minutes). Season with salt and pepper. Add the potatoes, mushrooms, pheasant, onions, and lima beans into the gravy and stir to combine. At this point you can let the filling cool and refrigerate it for up to 3 days before using.

**Assemble and bake the pie:** Preheat oven to 375°F with rack in the center of the oven. Roll the two dough discs out to 1/4-inch thickness. Line a 9-inch pie dish with the larger of the two pie crusts, pressing the dough into the corners. Pour the filling into the pie dish (you may have leftover filling – that's okay, it's great to eat on its own). Cover the pie with the other pie crust dough and seal, trim, and crimp the edges together. Whisk the egg and cream together. Brush egg wash over the pie crust and cut steam vents in the top to allow steam to escape during baking. Bake for an hour. If the edges of the pie crust brown faster than the center, you can cover the edges with foil after about 40 minutes. I tried doing it before the pie went into the oven, but the dough winds up sticking to the foil – so covering it after it has browned works better, you just have to be careful about not burning yourself. Remove the pie from the oven and let it rest for 15 minutes before serving. Serves 6-8.