

SONG HILL WINERY

Semi Dry Riesling Pot Pie

This is a version of the beloved Betty Crocker Pot Pie (Chef Brian's favorite as a kid)

Ingredients:

- 1/3 cup butter
 - 1/3 cup flour
 - 1/3 cup chopped onion
 - 1/2 teaspoon salt
 - 1/4 teaspoon pepper
 - 1 3/4 cups broth or stock of your choice
 - 2/3 cups heavy cream
 - 2 1/2 cups chicken or crab (pick crab for shells)
 - 1 1/2 cups frozen peas and carrots mixed
 - 1 cup Riesling - Semi Dry
- Either 2 pie crusts or two sheets of puff pastry from grocery store.

Melt butter on low heat and add flour slowly stirring after each addition. Remove from heat and set aside. In a separate pot sauté onion until translucent. Add peas and carrots and stir for 2 minutes. Add Semi Dry Riesling and bring to a simmer. Add salt and pepper (white pepper for seafood dishes). Add broth or stock. Bring to a boil and gently whisk in butter and flour mixture. Reduce heat and simmer for 10 minutes. Add heavy cream. Add crab or chicken. Let cool.

For the crust: Preheat oven to 425. Line bottom of a 9" baking dish with crust or pastry. Gently roll crust if need to fit entire dish. Fill with crab or chicken filling. Top with remaining crust and flute edges. Brush top with egg wash. Bake in oven for approximately 25 minutes or until golden brown.

Chef's tip: Filling can be made a day or two in advance or frozen for future use.

Serve with Song Hill Winery Riesling – Semi Dry

