



# Lamb Pot Pie

A warm, comforting meal in a gluten-free crust.

**Yield:** Makes 11 to 12 cups cooked lamb filling, enough for 2 large 9" pies or 10 to 12 individual pies or 1 large pie and 5 or 6 Individual pies, depending on dish sizes

## Ingredients

### CRUST

#### Artisan Pie Dough:

- 2 ½ cups Pamela's Artisan Flour
- 1 tsp salt
- 1 tsp sugar
- 8 TBSP butter, well chilled
- 8 TBSP shortening, well chilled
- ⅓ cup ice water

### OR

#### Bread Mix Pie Dough:

- 3 ½ cups or one 19oz Pamela's Bread Mix, (do not use yeast packet)
- 8 TBSP butter, well chilled
- 8 TBSP shortening, well chilled
- 7 to 8 TBSP ice cold water

### FILLING

- ½ lb Yukon and/or red potatoes, cut into ¾ inch dice, peeled or unpeeled
- 9 carrots, medium/large, cut into bite size chunks (split fatter carrots in half before cutting into chunks)
- 3 onions, 2 chopped and 1 cut into long slivers
- ½ cup olive oil
- 8 oz brown or crimini mushrooms, sliced
- ½ cup Pamela's Artisan Flour Blend, or Bread Mix (in addition to pie crust)
- 1 TBSP salt
- 1 ½ tsp black pepper
- 1 ½ to 2 lb lamb, cut into bite size pieces (leg, shoulder or stew meat)
- 4 cloves garlic, chopped
- 2 TBSP butter
- 1 cup red wine
- 4 cups beef broth, quality store-bought
- 2 bay leaves
- 1 ½ tsp chopped, fresh rosemary (or ½ tsp dried)
- 1 TBSP chopped, fresh thyme (or 1 tsp dried)
- 1 cup frozen peas

## Directions

### MAKE FILLING

Cook the carrots and potatoes by either steaming until just cooked or roasting for a deeper flavor along with the slivered onions. To roast: Spray a parchment lined, rimmed cookie sheet with non-stick spray. Toss one type of vegetable at a time in 1 TBSP or less of olive oil (toss carrots, onions and potatoes separately). Place first tossed vegetable on one part of the pan, leaving room for the other two. Do not fan out onion or it may burn. Repeat until all vegetables are in piles next to each other. If one vegetable cooks more quickly than another, it is easy to remove them and then return others to oven to continue cooking. Let vegetables cool and refrigerate.

In a large Dutch oven or heavy pot, cook everything in order in the same pot (after browning meat or adding flour the pan will become crusty or very thick). Starting with the sliced mushrooms, brown mushrooms in 1 TBSP olive oil. Cook until a little brown and juices start to release. Do not overcrowd; it may take two batches. Once cooked, remove to a large bowl to cool.

While mushrooms are cooking, in a medium bowl whisk Pamela's Artisan Flour or Bread Mix with salt and pepper. In small batches, toss trimmed meat in flour mixture, until well coated. In the Dutch oven, add 1 TBSP olive oil and sear pieces of meat on most sides. Do in small batches. Remove cooked meat to mushroom bowl and repeat process, adding oil only when needed. Reserve un-used flour mixture for later use. A heavy crust will build up on the bottom while cooking batches of meat; this fond is desired, just do not let it burn. Turn temperature down as you cook, only hot enough to sear meat.

Add 1 TBSP more oil to pan and cover with chopped onions and garlic. Add 1 TBSP butter on top, cover and let steam for 5 minutes or so; this will loosen fond or crust on the bottom (that is packed with flavor). When juices start to release, you can stir with a wooden spoon or spatula. Cook on medium low until onions are translucent and bottom is free of crust. Add last TBSP butter and stir.

Sprinkle the un-used flour mixture over onions to make a thick roux, stirring constantly. The mixture will get very thick. Cook on low at least two minutes; it should start to turn light golden brown. De-glaze the pan with ½ cup red wine, stirring until steaming stops. Now add the rest of the wine and stir while it thickens. Add beef broth a cup or two at a time, stirring, until all broth is incorporated. Turn up the heat, stirring occasionally to reduce and thicken the sauce. Add cooked mushrooms and meat with its juices, bay leaf, rosemary and thyme. Stir occasionally, mixture will thicken more, about 15 minutes. This will finish cooking the meat.

Remove from heat. Add sauce mixture to cooled veggies. Stir well, cover and refrigerate until very cold. This can be made the day before or up to three days ahead.

Chef's Note: The filling can be frozen but it is better to add the fresh cooked potatoes to the frozen mixture (potatoes can get mushy when frozen).

### ASSEMBLE PIE

Make pie dough(s) according to package directions, or online: [Pie Crust with Artisan Flour](#) or [Pie Crust with Bread Mix](#). Set dough aside. Do not refrigerate.

NOTE: With the Artisan Flour you will need two recipes of pie dough to make two large pies. If making individuals, you may get by with a single batch of dough, but it will be thin. (You can do one pie and freeze the balance of filling for another time.) With the Bread Mix one recipe is enough for two large tops or 10 to 12 individual pot pies.

Butter large pie dish or individual ramekins. Fill large baking dish with 5 cups or so of filling or individual ramekins to ½ " from the top.

For a large round Pyrex glass 9" or 9.5" use ¾ of dough for pie top. (Reserve the rest for another time.) Roll dough between two pieces of parchment about an inch larger than pie dish. Remove one piece of parchment, and with the help of the parchment and one hand, lay dough on top of the filling, crimping dough to the edges of the dish. Make patches where necessary with left over dough. Cut three or four slits in pie top to let steam escape. Brush finished dough tops with an egg yolk mixed with 2 tsp water if you want to give a finished look to your pot pie.

Bake in a 350° oven, until top is golden and gravy is bubbling inside of the crust, about 45 to 60 minutes. Serve hot.

Filled pies may be frozen. Thaw in refrigerator for 12 to 24 hours before cooking, for best results.

Here is another serving suggestion - make a lattice top on an individual pie:



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