

# Carrboro Farmers' Market

## Blue Plate Special

Featuring Farm Fresh Recipes from 7 Local Chefs  
Who Regularly Shop at the Carrboro Farmers' Market!

---

### Turkey Pot Pie

From

**Adam Rose**

Il Palio - Chapel Hill

**Serve with collards, green bean casserole, salad and Pinot Noir**

"No need to serve much with a pot pie. It is kind of like a one pot meal."

4 cups mixed (dark and white meat) pulled turkey\* meat  
2 cup diced onion\*  
1 cup diced celery\*  
1 cup diced carrot\*  
1 cup diced parsnip  
1 cup diced sweet potato\*  
.5 cup chopped fresh thyme  
.25 cup fresh julienned sage  
3 bay leaves  
2 tbs. minced garlic\*  
1 Tbs. tomato paste  
2 qt. dark chicken stock  
4 Tbs. butter  
4 Tbs. flour  
Stuffing as needed to cover the bottom of the pie tray  
1 batch of your favorite biscuit dough  
Salt and pepper to taste

Melt the butter and sweat the vegetables, and the herbs. Add the tomato paste and continue to cook while stirring for 4-5 minutes. Add the turkey and the flour and continue to stir for another 3-4 minutes. Add the stock and simmer on a low heat until thick, creamy and the vegetables are cooked through. Season with salt and pepper to taste. Line the bottom of your baking dish with your stuffing. Spoon the pie filling on top of the stuffing. Lay the biscuit dough over the top of the mixture and bake in 350 oven until golden brown.

\* *Seasonal ingredients available at the Carrboro Farmers' Market*

© Adam Rose Il Palio Chapel Hill 2009

---

## Carrboro Farmers' Markets

**Carrboro Farmers' Market open Saturday mornings Year Round  
and Wednesday afternoons April - October**

**Southern Village Farmers' Market open Thursday afternoons May - August**