



# HAM and MASHED POTATO POT PIE

By Sara Miskovic

## Ingredients:

- 2 large carrots, peeled and chopped (or substitute frozen chopped carrots)
- 1 cup frozen peas
- 1 cup frozen corn
- 2 cups water
- 2 gloves garlic, minced
- 1/4 cup onion, chopped
- 1/3 cup butter or margarine
- 1 3/4 cup water
- 2 tsp. tomato bouillon cubes (optional, but recommended)
- 1/4 - 1/2 tsp. pepper
- 1/2 tsp. salt
- 1/3 cup all-purpose flour
- 2/3 - 1 cup milk (depending on desired thickness of sauce)
- 2 cups honey ham, precooked and chopped
- 2 cups mashed potatoes

## Crust:

- 1 1/4 cup all-purpose flour
- 1/2 tsp salt
- 1/3 cup + 1 tbsp vegetable shortening
- 3-4 tbsp cold water (I use 3)

## Instructions:

In a large saucepan, combine carrots, peas and corn. Cover with 2 cups of water and boil until vegetables are pretty tender, but not all the way cooked (about 8-10 minutes). Drain and set aside. Preheat the oven to 375 degrees F and start working on the crust.

In a small bowl, combine flour and salt. Stir. Cut in the shortening with a pastry cutter or two knives until the shortening is in small pieces throughout the flour. Slowly add the water and knead the dough just until combined. For the dough into a ball and wrap in plastic wrap. Set in the fridge while you finish the filling.

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## Instructions (continued):

Chop the onion and mince the garlic. Combine the onion and garlic with the butter (in the same saucepan you used for the veggies) over medium heat until onion and garlic is fragrant and tender. Add in 1  $\frac{3}{4}$  cup water, 2 tsp of tomato bouillon cubes, pepper and salt. Stir and slowly add in the flour. Add in the milk and add more or less depending on your desired thickness. Stir and then let simmer on low for about 3 minutes. Stir in the veggies and cut up ham.

Once the veggies and ham are coated in the sauce, pour the mixture into a pie pan. Layer 2 cups of mashed potatoes on top.

Pull out the dough from the fridge and roll it out. Top the pie with the crust and cut slits in the center and top.

Crack an egg and discard the yolk (or save for another recipe). Lightly beat the egg with a fork and then brush the egg white over the top of the crust.

Place the pot pie on top of a large baking sheet and place in the oven. Bake the pot pie in the oven for 30-35 minutes. Remove and let cool before serving.

