

SMOKED SALMON POT PIE

Hazel Blue Acres – Silvana, WA

<p>For the filling:</p> <ul style="list-style-type: none">2 tablespoons butter1 onion, finely chopped(1-2 cups)¼ cup all-purpose flour2 cups chicken broth1 cup milk1 ½ cups smoked salmon, flaked1 ½ frozen peas and carrots1 tablespoon fresh dill, finely chopped1 teaspoon lemon zestFreshly cracked black pepper	<p>For the chive drop biscuits:</p> <ul style="list-style-type: none">2 cups all-purpose flour1 tablespoon baking powder¼ teaspoon baking soda2 teaspoons sugar2 tablespoons finely chopped fresh chives6 tablespoons cold butter1 ¼ cups buttermilkFreshly cracked black pepperOld Bay Seasoning
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To make the filling:

1. In a 12-inch cast-iron skillet, melt the butter over medium heat.
2. Cook the onion, stirring frequently, for 3 minutes or until translucent.
3. Sprinkle in the flour and cook, stirring constantly for 1-2 minutes. (Eliminates “floury” taste.)
4. Gradually pour in the chicken broth and milk and stir until combined.
5. Increase the heat to medium-high and bring the mixture to a gentle boil.
6. Reduce the heat to low and simmer for 10 minutes, stirring occasionally as the mixture thickens.
7. Add the smoked salmon, peas and carrots, dill, and lemon zest. Season with pepper.
8. Preheat the oven to 425 degrees.

To make the biscuits:

1. In a mixing bowl, stir together the flour, baking powder, baking soda, sugar and chives.
2. Using a pastry blender, cut in the butter until the mixture is crumbly.
3. Add the buttermilk, stirring until the mixture just comes together and forms a thick, sticky dough (be careful not to overwork the dough; this is the key to a fluffy biscuit).
4. To assemble the pot pie, drop the biscuit dough in ¼ cup dollops (7 or 8 biscuits) onto the top of the pot pie filling.
5. Sprinkle the biscuits with black pepper and Old Bay Seasoning to taste.
6. Bake for 18-20 minutes, or until the biscuits are golden and the filling is bubbly.
7. Serve promptly & enjoy!

Original Recipe by Maya Wilson of Alaska From Scratch