

GUASTELLO'S VILLAGE MARKET

Chicken Gumbo Pie with Buttermilk Biscuit Crust

Ingredients:

½ cup vegetable oil
½ cup flour
1 ½ cups chopped onion
1 ½ cups chopped green bell pepper
1 ½ cups chopped celery
6 cloves garlic, mashed
1 tbl. Creole seasoning
4 cups cooked chicken cut into ½ inch pieces
1 lb. andouille or Polish sausage cut into ½ inch rounds
6 cups chicken stock

1 recipe Buttermilk Biscuit Crust (see below)
2 tbl. melted butter

Directions:

In a 5-quart Dutch oven over medium heat, heat the oil. Add the flour and cook, stirring until the flour is the color of light caramels. This should take about 5 minutes. Add the onion, pepper, celery, garlic, and Creole seasoning, stirring and cooking for another 5 minutes. Add the chicken and sausage and cook for 3 minutes. Gradually add the chicken stock to the pot, whisking until the sauce is thickened, Reduce the heat to a simmer and cook, partially covered, for 30 minutes. Refrigerate the filling for up to two days before baking. Reheat to serving temperature before baking.

Make the crust. When ready to bake with the crust, transfer the filling to an ovenproof baking and serving dish. Preheat the oven to 425°. Brush the biscuits with the melted butter, and bake the pot pie for 15 – 20 minutes, until it's golden.

Buttermilk Biscuit Crust:

2 cups all-purpose flour
1 tbl. baking powder
½ tsp. baking soda
½ tsp. salt
6 tbl. vegetable shortening (Crisco)
¾ cup buttermilk

In a large mixing bowl, whisk together the flour, baking powder, baking soda, and salt. Cut in the shortening, and stir in the buttermilk until the dough begins to form. Turn the dough out onto a lightly floured board and roll it out ½ inch thick. Cut out individual biscuits and lay them on top of the gumbo.

~ Credit: Dianne Phillips