

SAVORY HAND PIES

(SAUSAGE AND CARAMELIZED ONION, "CHICKEN CORDON BLEU" AND MUSHROOM PEPPER AND SPINACH)

INGREDIENTS

For the dough

2 cups plain flour
2 tablespoons sugar
1 teaspoon salt
1 stick (¼ cup) butter cold, cut into cubes
1 large egg
2 tablespoons milk

For the sausage and caramelized onion filling

1 medium onion, sliced
1 cup diced sausage
¼ cup grated parmesan cheese
2 tablespoons vegetable oil
salt and pepper to taste

For the chicken cordon bleu filling

½ cup shredded rotisserie chicken
¼ cup diced black forest ham
¼ cup diced raclette / Swiss cheese
2 tablespoons vegetable oil
salt and pepper to taste

For the mushroom pepper and spinach filling

1 cup chopped crimini mushrooms
¼ cup diced red bell peppers
1 cup fresh spinach leaves
3 tablespoons vegetable oil
salt and pepper to taste

For egg wash

1 egg
2 tablespoons water
coast kosher or sea salt (optional)

DIRECTIONS

In the bowl of a food processor, combine flour, sugar and salt. Add the cold butter and pulse until only pea sized lumps remain in your mixture. In a small bowl, beat the egg with the milk. Add the mixture all at once to the dry ingredients and pulse until moisture is introduced to all of the flour mixture. Lightly dust a clean surface with flour and knead the dough until it starts to hold together. Divide the dough in two, wrap in plastic wrap and refrigerate for about 30 minutes.

Meanwhile, make the three fillings separately. For the sausage and caramelized onion filling, heat the vegetable oil in a medium skillet over medium heat. Add onions and slowly caramelize for approximately 20-30 minutes. They would be very brown (but not burned) when done. Add sausage and sauté until brown, rendering some of the fat. Put on a plate lined with paper towels to cool. Sprinkle parmesan cheese into mixture. Add salt and pepper if necessary.

To make the chicken cordon bleu filling, heat the vegetable oil in a medium skillet over medium heat. Add diced ham and sauté 5-6 minutes. Add shredded rotisserie chicken pieces and sauté until just warmed through. Put aside in a small bowl and add diced cheese. Add salt and pepper if necessary.

To make the veggie filling, heat 2 tablespoons vegetable oil in a medium skillet over medium heat. Add mushrooms and sauté for approximately 10 minutes. Set aside in a small bowl. Put additional table spoon of oil in pan, followed by the diced pepper. Sauté for 5 minutes, then remove from heat and add to the mushrooms. Finally, wilt spinach leaves in hot pan for just a minute or two, and add to the spinach mixture.

Remove one piece of dough from the refrigerator. On a well floured surface, roll the dough out to 1/8 inch (3mm) thick. cut it into 4 x 4 inch rectangles. It is easiest to measure the pieces with a ruler, score the crust with a knife and cut it with a pizza cutter.

Spoon about 1/4 cup of mixture onto one of the squares, leaving about 1/4 inch of space before the edge. Using a knife, score the second piece of dough and then place the second square over the mixture and seal the edges together with the tines of a fork.

Preheat the oven to 350F. Let the pies rest in the fridge while the oven preheats. Make the egg wash by whisking egg together with water. Brush each pie with egg wash and sprinkle with salt (optional). Bake for 20-25 minutes or until golden brown.

Note: this recipe makes 2-3 of each pie type.