

## TRIPLE PORK POT PIE, WITH WINTER VEGGIES

### INGREDIENTS

for the pastry

1 1/4 cups all-purpose flour  
1/2 teaspoon kosher salt  
1/2 cracked black pepper  
1/4 teaspoon salt  
4 tablespoons unsalted butter, cold  
3 tablespoons vegetable shortening  
3-6 tablespoons ice cold water

For the filling

6-8 lardons bacon, cut into 1/2 inch pieces  
2 andouille sausage, cut to 1/2 inch dice  
1 pound boneless pork short ribs, cut to 1/2 pieces  
1 tablespoons olive oil  
1 medium onion, small dice  
2 tablespoon all purpose flour  
1 1/2 cups chicken broth  
1 to 1 1/2 cups milk  
1/2 cup broccoli florets, small cut  
1/2 cup cauliflower florets, small cut  
1/2 cup carrots, small dice  
1/4 cup parsley, finely chopped  
salt and pepper to taste  
1 egg, lightly beaten with 2 tablespoons milk and a pinch of salt

### DIRECTIONS

Prepare your crust: In a bowl, combine the flour, salt and pepper. Cut in the butter and shortening, blending until the mixture resembles coarse sand (with some larger pieces of butter). Add in three tablespoons of the ice water, using a fork to mix the dough together. Add more water, one tablespoon at a time, just until the dough comes together in a slightly crumbly ball. Turn the dough out to a lightly floured surface. Use your hands to shape the dough into a flattened disc. Wrap tightly in plastic wrap and refrigerate for a minimum of 2 hours (up to 24 hours).

Meanwhile, prepare your filling. Steam the broccoli and cauliflower florets and carrots for 6-8 minutes (they can be steamed together and should be underdone when you remove them from the heat) and set aside.

In a sauté pan over medium heat, render the bacon and sausage. Once cooked through remove to a paper towel lined plate with a slotted spoon. Pour off the remaining grease into a small bowl, but then return 1 tablespoon to the pan. Reheat until shimmering. Salt and pepper the pieces of short ribs and then add to the pan. Sauté for 5-6 minutes, turning the pieces until they are evenly browned. Remove to the plate with the other pork products.

Add a tablespoon more of the bacon fat, along with a tablespoon of olive oil to the pan, bring up to medium high heat and then add the onions. Sauté until they are translucent. At this point, add the flour and stir to brown and to cook off the raw flavor. The mixture won't look very pretty. Once the flour is lightly golden, add the chicken broth a little at a time, stirring constantly. Be very careful not to burn your roux. Add your milk to create a very creamy sauce. Return the three pork products to the sauce and add the broccoli and cauliflower. Fold in the parsley.

Preheat your oven to 400F. On a lightly floured counter, roll out your pie dough to 1/4 inch thick. Place the pork mixture in an oven proof ceramic pan (or multiple ones, if making individual sized) Cover with pastry

sheet, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape. Brush with the egg wash and sprinkle with a little bit of additional salt.

Bake in the preheated oven for 30 to 35 minutes, or until pastry is golden brown and filling is bubbly. Cool for 10 minutes before serving.