Thursday May 21, 2020

Recipe (Pot Pie) Update:

We had numerous questions about the recipe for the Drive-By Pot Pie meal. We had to smile, and it made us feel proud you were so happy with the meal. But a recipe for 450 pot pie meals served in three hours? It was Lunch Lady Land in that kitchen just like you remember your grandma and best friend’s mom used to make for you when you were in school. True. We said during the prep, "If we wouldn't eat it, or feed it our family and friends.... then it did not go in. Attention to the "little things" and add some love. There you have it.

The pot pies, here is the recipe.

I don’t have a set recipe:

There was about 1/3 pound of chicken breast in each pie. We cut it into cubes then we roasted it with garlic, chopped onion and celery and salt and pepper.

Then we diced carrots and parsnips (ratio of 5:2... I think we used 50 pounds of carrots and 30 of parsnips😂) and cooked them (not too much or they will get mushy, we did ours in 7 roaster pans) then added in the chicken mixture. We added in hot chicken bouillon.

The cream sauce is butter in a saucepan, add flour and mix until it makes a paste... (a rue) then add cream, keep whisking and don’t let boil again or it can curdle. Add this to the mixture and put in pan, you want enough sauce... but not too much, kinda have to eyeball it. I used Phylo dough sheets to cover the pie. Brushed with egg wash and then Baked it at 350/375 for 15-20 minutes.

Dessert is fresh whipping cream (heavy cream) and vanilla Greek yogurt in the ration of 3:2...whip cream until stiff, add yogurt and add a bit of sugar to taste and add frozen fruit, we used strawberries, blueberries and raspberries.

We used 3 quarts of whipping cream and 2 tubs of 32oz of yogurt and 1 cup of sugar, it filled around 90 tubs