THANKSGIVING LEFTOVERS TURKEY POT PIE

PREPARATION

1. Prepare cast iron skillet with a layer of butter.
2. Place pie crust in skillet.
3. Mix together turkey, green bean casserole, gravy, mixed vegetables, and add in milk if needed.
4. Season with a generous amount of Kosmos SPG.
5. Drop the mixture on the crust in the skillet and spread evenly.
6. Cover with pie crust and seal the edges.
7. Brush with egg wash.
8. Cut openings into pie crust to allow an even cook.
9. Fire up the grill and cook at 350° for 60 mins, or until golden brown.
10. Garnish with chives.
11. Cut into slices and enjoy.

INGREDIENTS

- Pillsbury Pie Crust
- 2 cups Turkey
- 1 cup Green Bean Casserole
- 1 cup Gravy
- ¼ cup Milk
- 1 cup Mixed Vegetables
- 2 Eggs
- 1 tbsp Water
- 1 tbsp Chives for garnish
- Kosmos SPG BBQ Rub

TOOLS

1. Lodge Cast Iron Skillet
2. Pit Boss Sportsman 1100 Pellet Grill

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