

## Rose Hearty Pot Pie

Rose Product used: Smoked Shoulder Butt, Bacon



**Rose Packing Company**

- 6 slices Rose Fry-Rite bacon
- 1/2 of one sweet onion vidalia chopped
- 6 oz. peeled whole baby carrots
- 8 oz. fresh green beans chopped into one inch pieces
- 4 tsp chopped fresh marjoram
- 1 3/4 cups low-salt chicken or vegetable broth
- 2/3 cup crème fraîche or sour cream
- 3 cups coarsely chopped Rose Smoked Rose Shoulder Butt (approx. 1 lb.)
- flour or potato starch (optional)
- 1 egg well beaten with 1 tbs. of water
- 1 sheet frozen puff pastry, thawed

### Cooking Directions:

Preheat oven to 425°F. Cut bacon into bite size pieces and cook in a large skillet over medium heat until crisp. Drain on paper towels and set aside. Add chopped onion to drippings in skillet; sauté until tender and golden brown, about 8 minutes. Add carrots, green beans and marjoram and cook for a minute or 2, stirring every so often. Add broth and bring to boil over high heat. Reduce heat to medium high and cook until vegetables are almost tender and liquid is reduced, about 8 minutes. If remaining liquid is still to thin; thicken with a little flour or potato starch mixed to a paste in a tablespoon of water. Stir in the crème fraîche, Rose

## Rose Hearty Pot Pie (con't)



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Smoked Butt, and Rose bacon. Bring to simmer. Season with pepper. Divide among four 2-cup ramekins or oven proof dishes.

Unfold puff pastry onto work surface; roll out to 12-inch square. Cut into 4 equal squares. Cover the ramekins with pastry; fold edges down onto rims of dish. Brush top of crusts (not edges) lightly with egg wash. Cut small X in center of crusts with tip of a knife to release steam while cooking. Bake until crusts are golden brown and filling is heated through, about 20 to 30 minutes.

Serves 4

