

Chicken, Leek + Bacon Pie

Phoebe Cole-Smith

INGREDIENTS

1 recipe half-butter/half-lard pie crust (see separate recipe)

1/4 lb smoked bacon lardons or diced thick-sliced smoked bacon (or substitute sliced wild or cultivated fresh mushrooms)

3 leeks, tough outer leaves removed, white parts + 2 inches of dark green, sliced 1/4" thick into rounds + soaked in warm water for 10 minutes until clean

3 cups-ish cooked chicken (i used leftover roasted), pulled or cut into bite-size pieces

1 tablespoon fresh thyme leaves

2 tablespoons roughly chopped italian parsley

2 tablespoons all-purpose flour

1 cup dry white wine

1 1/2 cups chicken stock or water

flaky sea salt + freshly ground pepper to taste

1 egg, beaten with a little cream or water for a glaze

PROCEDURE

lift the cleaned leeks out of the soaking water and spread out on a clean kitchen towel to dry.

heat a large dry skillet over medium-low heat and add the bacon pieces. (if substituting mushrooms for the bacon, add some butter +/- olive oil to the dry skillet first. then proceed with recipe as per the bacon, but seasoning the mushrooms.)

sauté the bacon pieces until the fat is rendered and the bacon is lightly crisp, about 5 minutes. remove the bacon with a slotted spoon to a plate lined with paper towel.

pour off all but 2 tablespoons of the fat in the skillet, reserving it for another use.

raise the heat to medium-high and add a little olive oil to the bacon fat. when hot, add the sliced leeks and sizzle them in the fat, seasoning them lightly with flaky sea salt. continue cooking them until they begin to brown, about 4 minutes, stirring occasionally so they don't stick to the pan.

if the pan seems dry, add a bit more olive oil, and when it's hot add the chicken pieces and the thyme leaves, tossing them with the leeks and letting them brown a bit in the fat, 2 minutes or so.

sprinkle the mixture with a couple of tablespoons of flour, stir it around for a minute to cook off the flour-y taste but do not let it burn. immediately pour in the white wine, mixing everything so that the flour + wine create a "slurry" or roux. stirring constantly, add the chicken stock, and continue stirring until everything is coated.

add the bacon, reduce heat to medium and simmer until the liquid is somewhat reduced and the filling feels thick and combined. if for any reason the filing seems too thick, moisten with a little more chicken stock or water.

stir in the parsley, season to taste with salt and pepper, then spread mixture onto a sheet pan or into a baking dish to cool completely. once cool, mixture can be chilled in the fridge until ready to use.

preheat oven to 375 degrees F.

roll out one of the pastry discs to 1/8" thick (an 11-ish" circle to fit into the pie plate), and lay it over the pie tin or plate, gently pushing it into the corners, letting the edges drape over the sides.

add the cold chicken mixture, (it's good if it mounds in the middle).

roll out the other pastry disc and lay it over the top. whisk together the egg glaze and brush it over the top layer of pastry.

lift the bottom pastry over the top piece, crimping the edges together, trimming where needed. brush more of the egg glaze over the crimped edge.

cut slits into the top layer for steam to vent.

place in oven and bake until golden brown, 30-40 minutes.