



Change up the traditional potpie with delectable shrimp and crabmeat.

Seafood Potpie With Phyllo Crust

Filling

6 Tbsp. butter
½ cup carrot, diced
1 medium onion, diced
¼ cup flour
2 cups clam juice, heated
½ cup white wine
1¼ tsp. salt
½ tsp. white pepper (black is a decent substitute)
½ tsp. old bay seasoning

1 cup fresh or frozen corn, thawed
½ cup frozen green peas, thawed
1 cup potatoes, cooked in salted boiling water for 5 minutes
½ cup half and half
½ lb. peeled, deveined, uncooked shrimp
½ lb. lump crabmeat

Crust

6 sheets phyllo dough
3 Tbsp. melted butter

1. Preheat oven to 375°F.
2. In a 3-quart saucepan, melt the butter and sauté the carrots for 3 minutes. Add the onions and sauté an additional 3 to 5 minutes, or until vegetables are tender.
3. Add the flour and stir to coat the vegetables and cook the flour a bit, 1 to 2 minutes.
4. Slowly add warm clam juice and wine, whisking to incorporate the broth and flour smoothly.
5. Whisk an additional 2 to 3 minutes or until thickened.
6. Add salt, pepper, old bay seasoning, corn, peas, potatoes and half and half to the mix. Taste and adjust the seasonings if necessary.
7. In a buttered, 2-quart casserole dish, layer shrimp and crabmeat. Pour filling over the seafood.
8. Separate a single phyllo sheet, brush with a little melted butter, then place on top of the casserole, scrunching into ridges. Repeat with the rest of the phyllo sheets, eventually covering the entire surface of the pie.
9. Place casserole on a sheet pan and bake for 35 to 40 minutes, or until pastry is brown and filling is bubbly. Let stand 15 minutes before serving.

Makes 4 to 6 servings

