



Excerpted from the book [PIE SQUARED: Irresistibly Easy Sweet & Savory Slab Pies](#) by Cathy Barrow. Copyright © 2018 by Cathy Barrow. Reprinted with permission of Grand Central Life & Style. All rights reserved.

Favorite Turkey Chili Frito Slab Pie with a Cornbread

Crust Serves 12 to 18

When the neighbors are gathered to watch a parade or celebrate a particularly beautiful day, I like to pull out this pie filled with familiar flavors. It's delicious hot out of the oven, but stands up at room temperature, too. While this is a kid-friendly pie, chipotles in adobo carry serious zing, so be confident, but cautious, depending on the crowd. If it's a group of heat seekers, include not only the tangy adobo sauce, but a chipotle, too, minced. Word to the wise: If all the cornbread batter is scraped into the pan, it will pour over the sides and spill to the bottom of the oven. It's inevitable you will do this at least once if you make this recipe more than a few times.

Make Ahead: The filling may be made up to 2 days in advance or frozen for up to 3 months.

Ingredients

Turkey Chili

- 2 tablespoons neutral oil like safflower, canola, or grapeseed
- 1 medium onion (142 g), diced (about 1 cup)
- 1 ½ pounds (680 g) ground turkey, half light and half dark meat
- 1 ½ cup (180 ml) water
- 2 tablespoons tomato paste
- 1 tablespoon sauce from chipotle in adobo (see headnote)
- 2 teaspoons [chili powder](#)* ([ancho chile powder](#)*, if available)
- 1 teaspoon kosher salt
- ½ teaspoon [smoked paprika](#)*
- ½ teaspoon [ground cumin](#)*
- ¼ teaspoon [ground cinnamon](#)*
- ½ cup (50 g) chopped scallions, white and green parts (about 4)
- ¼ cup (15 g) chopped fresh cilantro

Cornbread Crust

- 6 tablespoons (85 g) unsalted butter, melted
- ¾ cup (90 g) all-purpose flour
- ¾ cup (115 g) stoneground cornmeal
- 1 ½ teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 1 cup (235 ml) buttermilk
- 2 large eggs, beaten

*[Now That's A Mouthful](#) uses and recommends [The Spice & Tea Exchange®](#) spices and seasonings in all of its recipes.



Toppings and garnishes

- 4 ounces (113 g) Monterey Jack or sharp cheddar cheese, or a mix of the two, coarsely grated (about 1 cup)
- 6 ounces (170 g) Fritos, slightly crushed (about 3 cups)
- Minced fresh cilantro
- Lime wedges

Method

For the chili: In a large, straight-sided skillet over medium heat, warm the oil until it shimmers. Add the onions and cook until translucent. Add the turkey and cook, breaking it up with two wooden spoons, until browned. Add the water, tomato paste, adobo sauce (and minced chipotle if using), chili powder, salt, paprika, cumin, and cinnamon. Bring to a boil, reduce the heat to low, and cook until no pink remains in the meat, about 8 minutes. Stir in the scallions and cilantro and remove the pan from the heat. Let the chili cool while making the cornbread crust.

For the crust: Heat the oven to 400°F; if you have one, place a baking stone, Baking Steel, or inverted baking sheet on the center rack to heat. Brush a slab pie pan with 1 tablespoon of the melted butter, especially in the corners and up the sides. In a deep bowl, whisk the flour and cornmeal with the baking powder, baking soda, and salt. In another bowl, whisk together the remaining 5 tablespoons melted butter, buttermilk, and eggs. Add the egg mixture to the flour mixture and using no more than a fork, quickly incorporate. Lumps are okay. Scoop about ½ cup of the batter into a buttered ramekin and bake this extra bit of batter as a cook's snack. (Don't use all the batter in the pan or it will spill over.) Pour the remaining batter into the buttered pan.

To fill and top the crust: Scatter the turkey chili evenly across the cornmeal batter, cover with grated cheese, and top with Fritos. Don't fret. It's all going to come together. Slide the pie into the oven (on top of the steel, stone, or baking sheet if using) and bake until the cornbread is pulling away from the corners and the Fritos are golden brown, about 22 minutes. Serve hot, warm, or at room temperature. Set out the garnishes and let everyone choose their favorite.

Swaps:

- Trade ground beef, venison, pork, or any combination for the turkey.
- Doritos for the Fritos? You might, I would never. I stand firmly with Frito pie tradition.



From PIE SQUARES: Irresistibly Easy, Sweet & Savory Pie Pies Copyright © 2011
Cathy Barrow. Reprinted with permission of Grand Central Life & Style. All rights reserved.