

Pacific Cod Potpies

with Dill Biscuit Crust (adapted from *Gourmet*)

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INGREDIENTS

For filling

1 $\frac{1}{4}$ pound skinless Pacific cod,
cut into $\frac{3}{4}$ -inch pieces
1 medium leek (white and pale parts
only, cut into $\frac{1}{2}$ -inch pieces)
1 cup carrots, finely diced
 $\frac{1}{2}$ cup celery, finely diced
3 tablespoons unsalted butter
2 tablespoons all-purpose flour
 $1\frac{1}{2}$ cups whole milk
 $\frac{3}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon black pepper

For crust

$1\frac{1}{2}$ cups all-purpose flour
1 tablespoon baking powder
 $\frac{3}{4}$ teaspoon salt
 $7\frac{1}{2}$ tablespoons cold unsalted butter
cut into $\frac{1}{2}$ -inch cubes,
plus 1 tablespoon melted
 $2\frac{1}{2}$ tablespoons chopped fresh dill

Note: Look for Pacific cod that is trap caught, hook-and-line caught or bottom longline caught. You can also use farmed striped bass as an alternative.

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PREPARATION

1. Preheat oven to 450 degrees with rack in middle.
2. For sauce, wash leek and drain well. Cook leek, carrot and celery in butter in a heavy saucepan (2-quart) over moderate heat stirring frequently until tender, about seven minutes. Add flour and cook, stirring one minute. Stir in milk, $\frac{1}{4}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper. Bring sauce to boil, stirring, then reduce heat and simmer for about four minutes, stirring occasionally. Sauce will be thick. Remove pan from heat.
3. For crust, whisk together flour, baking powder and salt in a bowl. Blend in butter cubes with your fingertips or pastry blender until crumbly. Stir in milk and dill with a fork until mixture just comes together. Gather dough into a ball, turn out onto a floured surface and knead two to three times. Roll out with rolling pin until $\frac{1}{2}$ -inch thick and cut out four to six biscuits, depending on size of topping desired.
4. To assemble and bake pies, sprinkle the cod with remaining $\frac{1}{2}$ teaspoon salt and $\frac{1}{8}$ teaspoon pepper. Bring sauce to a simmer and stir in fish, then divide among ramekins. Top each ramekin with biscuit and brush biscuit with melted butter. Arrange ramekins in shallow baking pan and bake until sauce is bubbling, 12 to 15 minutes.

Serves 4 to 6.



Did You Know?

Orange roughy, a deep-sea fish, can live up to 150 years. Some corals living in cold, deep waters are thousands of years old.