**Wild Turkey Pot Pie**

1 wild turkey breast

¼ cup garden vegetable flavored cream cheese, or original flavored

1 tbsp. soy sauce

¼ cup chicken stock

¼ tsp. Worcestershire sauce

¼ tsp. crushed garlic

½ tsp. fresh diced, or dried sweet basil

¼ tsp. fresh, diced, or dried thyme

2 tbsp. butter

1 tbsp. parsley flakes or fresh chopped parsley

¼ tsp. sage

¼ tsp. pepper

2 packages House-Autry Buttermilk Cornbread Mix

Place turkey breast in bottom of stoneware crockpot. In an 8 cup measuring cup combine remaining ingredients, except House-Autry Buttermilk Cornbread mix. Pour over turkey breast, cover and cook on low for 10 hours.

Once turkey is cooked, remove interior stoneware crock from Crock-pot.

Prepare House-Autry Buttermilk Cornbread according to package directions. Pour mixture over the turkey pot pie in stoneware crock and bake in a pre-heated 325 oven for 15 minutes or until crust is golden brown. Allow 10-15 minutes to rest before serving..