



Chicken Pot Pie

From Tom and Mary Kay

2 to 3 lb. Chicken (fryer or broiler)
diced vegetables (carrots, peas, onions, potatoes, etc.)
3 crust pie crust or Pillsbury biscuits
1 cup half and half

- Place chicken in pan, cover with water.
- Add 1 tablespoon salt, 1 carrot, small onion, 1 rib celery, and bring to a boil, then lower heat so juice will simmer about one hour or until chicken is tender.
- Remove from juice, place in strainer and let cool.
- Remove meat from bones, cut into medium sized pieces or small chunks.
- Cook vegetables just until tender (do not overcook)
- Place 1-1/2 of crust into bottom and sides of 3 to 4 quart casserole or utility dish.
- Strain broth in which chicken was cooked.
- Add half-and-half and thicken with cornstarch or flour until creamy.
- Add chicken and vegetables into crust.
- Place rest of crust on top of casserole and pinch top and bottom crusts together.
- Bake for 45 minutes at 350 until crust is brown and done.

Serves 4