

# Chicken Pot Pie

The flavor of this delicious chicken pot pie is enriched by cooking the giblets together with the chicken and vegetables.

## Ingredients

- 1 (3-lb.) broiler-fryer with giblets, cut up
- 1 medium onion, quartered
- 1 stalk celery, cut in half
- 3 sprigs fresh parsley
- 5 whole peppercorns
- 1 bay leaf
- 1½ tsp. salt
- 2 c. water
- 1½ c. carrot strips, 2" long
- 5 small onions, quartered
- Water
- 1 (10-oz.) pkg. frozen peas and mushrooms, thawed (2 c.)
- ½ tsp. poultry seasoning
- ¾ tsp. salt
- 1/8 tsp. pepper
- 1/3 c. flour
- 1/2 c. milk
- Pastry for 1-crust 9" pie
- 1 egg yolk, slightly beaten
- 1 tblsp. water

## Directions

1. Place chicken, giblets, 1 medium onion, celery, parsley, peppercorns, bay leaf, 1½ tsp. salt and 2 c. water in 4-qt. Dutch oven. Cook over high heat until mixture comes to a boil. Reduce heat to low. Cover and simmer 1 hour, or until chicken is tender.
2. Strain broth and return to Dutch oven. Cool chicken and giblets slightly. Chop giblets. Remove meat from bones and cut up. Discard skin and bones.
3. Add carrot strips and 5 small onions to broth. Cook over high heat until mixture comes to a boil. Reduce heat to low. Cover and simmer 15 minutes, or until carrots and onions are tender. Drain carrots and onions in colander, reserving broth.
4. Add enough water to broth to make 2¼ c. liquid. Return cooking liquid to Dutch oven. Stir in peas, and mushrooms, poultry seasoning, ¾ tsp. salt, pepper, chicken, giblets, carrots and onions.
5. Combine flour and milk in jar. Cover and shake until blended. Stir flour mixture into broth. Cook over medium heat, stirring constantly, until mixture boils and thickens. Pour hot chicken mixture into 2-qt. casserole.
6. Roll out pastry to 11" circle. Cut slits. Place crust over chicken mixture and trim edge to 1" beyond rim of casserole. Fold under edge of crust and form a ridge. Flute edge. Mix together egg yolk and water in bowl. Brush over crust.
7. Bake in 400° oven 30 to 35 minutes, or until crust is golden brown and filling is bubbly. Makes 6 servings.