

Chicken Pot Pie

- 1 small chicken
- salt
- vegetables and herbs (e.g., celery, carrots, peas, broccoli, parsley)
- 1 onion, diced
- 1-1/2 cups [chicken broth](#) [1]
- 1/2 cup milk
- 3 tablespoons flour
- 1/4 teaspoon black pepper
- 3 tablespoons butter
- [pie crust](#) [2]

Skin the chicken and boil in salted water for about 20 minutes. Drain the chicken, strip off and dice/shred the meat. You should have about two cups.

Dice up some vegetables and combine with the chicken. Between the chicken and the vegetables, you should have about four cups of filling ready to go. Leave aside.

Dice an onion and keep separate from the filling. Leave aside.

Measure out your chicken broth and milk, combining the two. Leave aside.

Measure out 3 tablespoons of flour, 1/2 teaspoon of salt and 1/4 teaspoon of black pepper. Leave aside.

Melt the butter over medium heat in a large pan or pot.

Once the butter is melted, start cooking the onion, stirring the whole while, until onion is soft.

After a couple minutes, add in the flour-salt-pepper mixture.

Whisk for 2 to 3 minutes until the flour starts to smell toasty.

Slowly add in the broth-milk combination, whisking and thickening the whole time. Keep stirring, about 10 minutes, while the gravy thickens.

Remove from heat, and stir in your chicken and vegetables.

Preheat oven to 400 degrees Fahrenheit.

Roll your bottom crust into a pie plate.

Scoop the chicken-vegetable-gravy filling into the crust.

Roll your top crust, place over the pie, and vent.

Bake on a low rack of the oven for 20 minutes. Place aluminum foil directly underneath the pie plate (but not on the bottom of the oven itself, or surely bad things would happen) to keep gravy from splattering the bottom of your oven.

After the pie has cooked for twenty minutes, reduce the oven to 350 degrees and bake for another 40 to 45 minutes.

Remove from the oven and cool at room temperature for 5 to 10 minutes.

Preparation time: 1 to 2 hours, plus time to make your crust

It tastes even better re-heated!

Serves: 6 to 8

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[1] <http://kitchen.unseelie.org/.283>

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