

Deep Dish Chicken Pot Pie

From the kitchen of Debbie Bridgeman

INGREDIENTS

1 recipe pastry topper
2 tbs. margarine or butter
3 medium leeks or 1 large onion, chopped
1 c. sliced fresh mushrooms
 $\frac{3}{4}$ c. sliced celery
 $\frac{1}{2}$ c. chopped sweet red pepper
 $\frac{1}{3}$ c. all-purpose flour
1 tsp. poultry seasoning
 $\frac{1}{4}$ tsp. salt, $\frac{1}{4}$ tsp. black pepper
1 $\frac{1}{2}$ c. chicken broth
1 c. half-n-half, light cream or milk
2 $\frac{1}{2}$ c. chopped cooked chicken
1 c. frozen peas
1 beaten egg

INSTRUCTIONS

1. On a lightly floured surface, roll pastry topper into a rectangle $\frac{1}{8}$ inch thick. Trim to a rectangle 1 inch larger than a 2 quart rectangular baking dish. Using a sharp knife or small cookie cutter, cut some shapes out of the center of the pastry. Set aside. 2. In a large saucepan melt margarine or butter over medium heat. Add the leeks or onion, mushrooms, celery, and red pepper; cook for 4-5 minutes or until tender. Stir in flour, poultry seasoning, salt, and black pepper. Add the broth and half-n-half all at once. Cook and stir until thickened and bubbly. Stir in the cooked chicken and peas. Pour into the baking dish. 3. Place pastry over the hot chicken

mixture in dish; turn edges of pastry under and flute top edges of dish. Brush with egg. Paste reserved pastry shapes on top of pastry. Brush again with egg. Bake in a 400 degree oven for 30 to 35 minutes or until the crust is golden brown. Cool about 20 minutes before serving.

Pastry Topper

In a medium mixing bowl, stir together 1 $\frac{1}{4}$ cups all-purpose flour and $\frac{1}{4}$ tsp. salt. Using a pastry blender, cut in $\frac{1}{3}$ c. shortening until pieces are the size of small peas. Sprinkle 1 tablespoon cold water over part of the mixture; gently toss with fork. Push moistened dough to side of bowl. Repeat with 3 to 4 tablespoons cold water, using 1 tablespoon at a time, until all dough is moistened. Form into a ball.