

## CHICKEN PIE

serves 10

1 medium onion  
1 carrot peeled and chopped  
1 stalk celery with leaves  
1 tsp. dried thyme  
6 black peppercorns  
3 whole cloves  
3 sprigs parsley (optional)  
1 (14 ½ oz.) can chicken broth  
½ cup water  
1 whole chicken or 2 whole chicken breasts – bone in

1 can cream of celery soup  
1-½ cups chicken broth (reserved from cooking chicken)  
1 ½ cups thinly sliced carrots – cooked till tender  
1 ½ cups baby-frozen peas - uncooked  
1-½ cups flour  
1 ½ tsp baking powder  
½ tsp salt  
1 stick butter (1/2 cup) melted  
1 cup buttermilk (can substitute regular milk to which you add 1 tsp. vinegar)

1. Combine first 8 ingredients in a large pot. Bring to a boil; reduce heat and simmer uncovered for 15 minutes.
2. Add chicken and return to a boil. Reduce heat and simmer, partially covered, until chicken is done, about 30 minutes.
3. Remove chicken from bones and place in a 9” X 12” (deep) disposable baking dish. Add carrots and peas.
4. Bring soup and chicken broth to a boil and pour over chicken and vegetables.
5. Sift flour, baking powder and salt into a bowl. Combine melted butter and buttermilk. (Dough will be runny.) Spread over chicken mixture. The crust evens out as it bakes.
6. Bake at 375° for 45 minutes or until crust is lightly browned.

**NOTE:** If you are pressed for time, buy a cooked rotisserie chicken. Take the meat off the bones and put in a casserole dish. Skim the fat off and combine the juices with the chicken broth to make 1/12 cup.