

<p>Chicken Pot Pie <i>Prepare chicken:</i> 1 roasting or fryer chicken, (4 lbs) 4 cups water 1 rib celery, cut up 1 small onion 2 teaspoons salt <i>Filling:</i> 1 tablespoon chicken fat, butter or margarine ½ cup chopped onion ¼ cup flour reserved broth ½ teaspoon salt (opt) ¼ teaspoon pepper 1 tablespoon chicken bouillon with garlic 10 oz pkg frozen mixed vegetables Cut up chicken <i>Crust:</i> (OR use ready made crust) 1 ½ cups flour ½ teaspoon salt ½ cup shortening 3-4 tablespoons water <i>Biscuits</i> (OR use Frozen biscuits) 2 cups flour 4 teaspoons baking powder 1 teaspoon sugar ½ teaspoon salt ¼ cup butter ⅔ cups milk <u><i>Variation, using leftover chicken:</i></u> <i>Filling:</i> 2 tablespoons butter ½ cup chopped onion 1 celery rib, chopped ¼ cup flour 2 cups chicken broth 1 tablespoon chicken bouillon with garlic ½ teaspoon salt(opt) ¼ teaspoon pepper 10 ounce package frozen mixed vegetables 3 cups cubed cooked chicken</p>	<p><i>Chicken:</i> Combine chicken, water, onion, celery, salt. Cover. Bring to a boil. Simmer about 2 hours until chicken is tender. Cool in broth. Remove chicken; remove chicken from bone in bite-sized chunks. Skim broth saving fat for gravy. Strain broth, saving for gravy. <i>Filling:</i> Melt chicken fat (or butter/margarine). Add chopped onions and cook until onions are tender. Whisk in flour. Cook until bubbly. Gradually stir in reserved broth. Cook until thickened and smooth. Add bouillon, salt and pepper. Stir in mixed vegetables. Stir in chicken. Pour into 13x 9 casserole dish. Cover with crust or biscuits. Bake at 400 ° for 20-30 minutes or until topping is golden brown. <i>Crust:</i> Combine flour and salt. Cut in shortening to coarse crumb stage. Add water gradually until dough holds together. Roll to ½ inch larger than top of casserole. Cover casserole. Make slits in crust. Bake. <i>Biscuits:</i> combine flour, baking powder, salt and sugar. Cut in butter to coarse crumb stage. Stir in milk until moistened. Turn onto floured surface and knead 8-10 times. Roll to ½ inch thickness. Cut with cutter. Place biscuits on top of filling. Bake. <u><i>Variation, using cooked chicken:</i></u> <i>Filling:</i> Melt butter or margarine. Add chopped onions and celery and cook until onions are tender. Whisk in flour. Cook until bubbly. Gradually stir in broth. Cook until thickened and smooth. Add seasoning, bouillon, salt and pepper. Stir in mixed vegetables. Stir in chicken. Pour into casserole dish. Cover with crust or biscuits. Bake at 400 ° for 20-30 minutes or until topping is golden brown.</p>
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