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Chilly Weather Chicken Pot Pie

Makes one 9-10 inch pie or about 6-8 smaller individual ramekins

Ingredients

1 recipe basic pastry for 9-inch shell (recipe below)

Filling

6 tablespoons of butter

6 tablespoons of flour

2 cups chicken broth

1 cup of heavy cream

1/2 cup white wine

1/2 teaspoon freshly ground pepper

1/2 teaspoon sea salt

1/2-1 teaspoon poultry seasoning



Photo Susie Iventosch

4 cups of cubed cooked chicken breast

24 small pearl onions, cooked and skins removed (approximately 1/2 of a 10-oz. bag, can be red, yellow or white)

3/4 cup carrots, cut into large dice and cooked

3/4 cup celery, cut into large dice and cooked

3/4 cup potatoes, cut into large dice and cooked (I use Peruvian purple potatoes for fun)

Directions

Preheat the oven to 425°F.

Melt the butter in a saucepan, stir in the flour, poultry seasoning, salt and pepper and cook over medium heat (keep stirring), for 2 to 3 minutes or until browned. Slowly whisk in the broth, cream, and wine. Continue to cook for 5 minutes, until thickened and smooth. Mix chicken and veggies in a large bowl then pour gravy mixture over and stir well. Spoon mixture into a well-greased deep-pie dish or casserole. Place the prepared pie crust over the top, allowing enough to hang over the edges to be crimped. Cut vents in the crust to allow the steam to escape. Bake for 25 to 30 minutes or until the crust is nicely browned.

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