

MIRKWOOD DESIGNS presents...

## Chicken Pot Pie

- 2 pounds chicken parts
- 3 carrots, peeled
- 3 potatoes, scrubbed
- 2 tablespoons cooking oil
- Salt and pepper to taste
- 3 celery ribs, diced (about 1 cup)
- 1 onion, diced (about 1 cup)
- 4 tablespoons butter, divided
- ¼ cup flour
- 4 cups chicken stock
- 1 teaspoon dried rosemary
- 1 teaspoon dried thyme
- ½ teaspoon grated nutmeg
- 2 teaspoons fresh basil
- Pie crust for two double-crust pies (homemade or store-bought)
- 1 egg (optional)
- Kosher salt (optional)



### Special equipment:

- Four 24-ounce oven-proof ramekins, or one large deep-dish pie plate or large soufflé dish.

Yield: Four very large servings, or 8 regular servings.

1. Preheat oven to 400 degrees Fahrenheit.
2. Pour 3 tablespoons oil into shallow roasting pan. Add chicken parts and coat with the oil. Salt and pepper the chicken parts to taste.
3. Cut the carrots and potatoes into chunks and add to roasting pan. Roast at 400 degrees for 30 minutes.
4. Remove from oven and allow to cool.
5. Meanwhile, melt 2 tablespoons of butter in a dutch oven and sauté celery and onion on medium heat until softened. Add remaining butter and flour and cook on medium-low heat for 5 minutes, stirring regularly. Add chicken stock and stir. Bring to a boil; reduce heat to low and simmer for 10 minutes, until thickened.
6. When chicken and roasted vegetables are cool enough to handle, discard skin and bones. Pour any drippings into the dutch oven and stir.
7. Cut chicken and vegetables into small pieces and add to the dutch oven. Stir to combine. Add rosemary, thyme, and nutmeg. Salt and pepper to taste.

### Assembling the pies:

1. Preheat oven to 400 degrees Fahrenheit and move oven rack to the lowest rung.
2. If using four ramekins, separate dough into four pieces. Roll dough fairly thinly and line ramekins, reserving the extra dough. Add filling, dividing equally among the ramekins. Roll out remaining dough and top ramekins. Cut slits in the top so the steam can escape. If using a large deep-dish plate, roll out 2/3 of the dough and line the pie plate. Add filling. Roll out remaining dough, top the filling, and cut slits for the steam to escape.
3. Optional: If desired, whisk egg, brush on the top of the crust, and sprinkle with kosher salt.
4. Bake at 400 degrees for 35 minutes.
5. Allow to cool 10 minutes before serving.

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