

Chicken Pie

Recipe by Sissy Martin, Tifton, GA

1/2 cup butter or margarine	2 cups chicken broth
1/2 cup all-purpose flour	1 1/2 cups milk
1/2 tsp. salt	1/2 cup heavy cream
1/4 tsp. pepper	4 cups cooked, chopped chicken

Preheat oven to 350. Melt butter in saucepan. Remove from heat and stir in flour, salt and pepper. Mix until well blended. (Wire whisk works well.) Return to heat and stir in broth, milk and cream. Stir and cook until mixture begins to thicken. Stir in chicken. Pour into a greased 9x13 baking dish. Top with pastry. Make several slits in pastry for steam to escape and bake at 350 for 45 to 50 minutes or until crust is lightly browned.

Pie Crust

2 cups all-purpose flour	1tsp salt
1/4 c. milk	1/2 cup oil

Measure flour carefully. Spoon into measuring cup and level with a straight-edge utensil. Add salt, milk and oil to flour. Stir well until mixture forms a ball. Flatten ball slightly and place between two pieces of wax paper. Use rolling pin to roll pastry into a shape to cover baking dish. Peel off one piece of wax paper and invert pastry onto chicken pie filling. Peel off other piece of wax paper and pinch pastry around edges to fit pan.