

CHICKEN PIE

One 4-pound fricassee chicken
Plain pastry or shortcake dough

Method: Singe, clean and cut up chicken. Place in a heavy kettle, season with salt and pepper, add water, cover and simmer slowly until chicken is tender, adding a bit more water as needed. Remove and bone chicken. Make a gravy from the stock, using 2 tablespoons flour for each cup of stock. Prepare pastry or shortcake dough and roll pastry a little thicker than for fruit pies. Then line sides of a deep baking dish. Invert a small cup in the middle of the dish. Arrange chicken pieces around the cup, add about 2 cups of gravy and cover top with pastry crust. The inverted cup will hold the crust up and prevent evaporation. Use a generous amount of gravy to avoid having the pie too dry. Bake in a hot 450-degree oven $\frac{1}{2}$ hour or until crust is done. After cutting first slice to serve, slip knife under cup and release gravy held there. Serve additional gravy with each slice.

Vermont
Chicken Pie



Remove the large bones from a well cooked chicken, arrange pieces in deep baking dish. Pour over the well seasoned gravy. Add 12 mushroom caps, sliced and sautéed in butter and one cup of tiny potato balls. Cover with a rich baking powder biscuit crust. Cut a two inch round from the middle of crust to let out the steam and gas.
Bake in hot oven 450°

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