



Mrs. Hering's Famous Chicken Pot Pie

Chicken Broth & Chicken Prep

1 ½ Pound	Chicken white and dark meat (Bone in)
1	Carrot
1	Celery Stalk
1	Small onion, halved
½ teaspoon	Salt

Pie Dough

2 each	7" Pie Crust (Frozen or your favorite recipe)
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Pot Pie Filling

2 tablespoons	unsalted butter
1	small onion
1	carrot, thinly sliced on the diagonal
1	celery stalk, thinly sliced on the diagonal
2 tablespoons	all-purpose flour
½ cup	milk
¾ cup	chicken broth (prepared above)
All	shredded chicken (prepared above)
¼ teaspoon	fresh thyme leaves, chopped
1 tablespoon	dry sherry
¼ cup	frozen green peas, thawed
1 teaspoon	fresh parsley, minced
¾ teaspoon	salt
¼ teaspoon	black pepper, freshly ground

Egg Wash

1	egg whisked with 1 tablespoon water
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Combine the chicken, carrot, celery, onion and salt in a large stockpot. Add cold water to just cover the ingredients and bring to a boil over high heat. Decrease the heat to low and simmer for 45 minutes. Transfer the chicken to a plate and allow to cool. Increase the heat to high and boil for 20 minutes to concentrate the broth. Strain the broth through a fine-mesh sieve and discard the vegetables. When cool enough to handle, pull the chicken meat from the bones and shred into bite-sized pieces.

Preheat the oven to 400°F. Place a large saucepan over medium heat and add the butter. When the butter is melted, add the onion, carrots and celery and cook, stirring occasionally, for 10 minutes, until the onion is soft and translucent. Add the flour and cook, stirring, for 1 minute. Slowly whisk in the milk and ¾ cup of the chicken broth. Decrease the heat to low and simmer, stirring often, for 10 minutes. Add the chicken



meat, thyme, sherry, peas, parsley, salt and pepper and stir well. Taste and adjust the seasoning as necessary. Divide the warm filling between the 2, 10- or 12-ounce pot pie tins or individual ramekins.

Place the dough on a floured surface and roll out to $\frac{1}{4}$ inch thick. Cut into 2 rounds about 1 inch larger than the dish circumference (approximately 7 inches). Lay a dough round over each pot pie filling. Tuck the overhanging dough back under itself and flute the edges with a fork. Cut a 1-inch slit in the top of each pie. Brush the tops of the pies with egg wash.

Line a baking sheet with aluminum foil. Place the pies on the baking sheet and bake for 25 minutes, until the pastry is golden and the filling is bubbling. Serve hot.

Makes 2 pies.

