




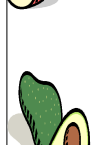



	<p>Recipe Name: <u>Chicken Pot Pie</u></p> <p>pie dough homemade or store bought can cream of chicken soup or homemade sauce below** frozen mixed vegetables 2-3 cups shredded chicken 2 tablespoons butter, melted</p>	
	<p>Sprinkle the table with flour and roll out a ball of pie dough into a small circle. Place dough into a pie pan. Roll out the second ball of dough into a circle for the top crust, set aside. Add vegetables, chicken, and cream soup or homemade sauce to a mixing bowl. Spoon mixture into pie shell. With the second circle use mini cookie cutters or cut slits in the circle. Top pie with second pie crust. Cut off the excess dough around the edges and pinch the edges together. With a pastry brush, brush tops of pie with melted butter before cooking. Bake at 375 degrees for 30 minutes or until crust is golden brown.</p>	
	<p>**Homemade chicken pot pie sauce to replace cream of chicken soup 1/3 cup butter or stick margarine 1/3 cup all-purpose flour 1/4 teaspoon pepper 1 3/4 cups chicken broth 2/3 cup milk</p> <p>In saucepan melt butter. Whisk in flour until thickens. Whisk in chicken broth and pepper. Bring to a boil until thickens. Whisk in milk and again bring to a boil until thickens set aside and allow to cool for the party.</p>	
		
		

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