



RECIPE NAME: Grandma Rita's Easy Chicken Pot Pie

FROM THE KITCHEN OF: Jay '73 and Roxanne (Otto) '74 Ciatti

INGREDIENTS:

2 Pie Crusts
1/3 c. butter
1/3 c. chopped onion
1/3 c. flour
1/2 tsp. salt
1/4 tsp. pepper
1 3/4 c. chicken broth
1/2 c. milk
1 1/2 c. chopped
cooked chicken
2 c. frozen mixed
vegetables

INSTRUCTIONS:

Pre-heat the oven to 425 degrees. Place one of the prepared crusts into a deep dish pie pan or a 10 inch pie pan. Melt butter and onion over medium heat. Cook 2 minutes. Stir in flour, salt and pepper until well blended. Gradually stir in broth and milk, cooking and stirring until bubbly and thickened. Stir in chicken and mixed vegetables and remove from the heat. Pour mixture into a prepared pie pan and then top with the other pie crust. Seal and flute the edges of the pie crusts. Cut several slits in the top crust. Bake 30 - 40 minutes or until the crust is golden brown. (For the last 15 minutes of baking, cover the crust edges with aluminum foil to prevent burning.) Let stand 5 minutes before serving.

