

# Chicken Pie II

Canadian Mennonite Cookbook - 1974

*4 tablespoons chicken fat  
4 tablespoons flour  
2 cups chicken stock or milk  
salt  
pepper  
chopped onion  
chopped chives  
small potatoes  
slender carrots  
young peas  
refrigerated pie crust for two-  
crust pie  
cooked chicken (white and  
dark meat), bones removed*

Preheat the oven to 425 degrees.

In a large skillet, melt the chicken fat. add the flour and stir over low heat until brown. Add the chicken stock, stirring constantly until thick. When the mixture boils, reduce the heat. Season with salt and pepper. Add chopped onion and/or chives.

Cook the vegetables before assembling the pie. Choose smaller potatoes, slender carrots and young peas. Cook until nearly tender.

Place one pie crust in the bottom of a casserole dish. Roll out the top crust to fit the casserole allowing an extra inch all around.

Distribute the white and dark meat in large pieces into the casserole. Scatter the vegetables over and around the chicken. Pour the sauce over the top.

Place the top crust on the casserole. Crimp and trim the edges. Make slits in the top for steam relief.

Bake for about 30 minutes, depending on the size of the dish and thickness of the crust.

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Per Serving (excluding unknown items): 575 Calories; 51g Fat (81.0% calories from fat); 3g Protein; 24g Carbohydrate; 1g Dietary Fiber; 44mg Cholesterol; 1mg Sodium. Exchanges: 1 1/2 Grain(Starch); 10 Fat.