

OLD FASHIONED CHICKEN PIE

Ingredients

1. Boneless chicken pieces (3 lb.)
2. 5 c. chicken stock
3. 1/4 tsp. Sage
4. 1/4 tsp. Thyme
5. 1/4 tsp. Marjoram Flakes
6. 1/4 tsp. Salt
7. 1/4 tsp. Black Pepper
8. 4 tbsp. butter or Margarine
9. 4 tbsp. flour

Instructions

1. Boil Chicken until tender.
2. Cut into bite-size pieces
3. Place butter in saucepan
4. Add Flour
5. Cook flour in butter
6. Add Chicken Stock to flour mixture (can use some milk if desired)
7. Add herbs and spices to liquid.
8. Place Chicken pieces on a bottom pastry crust.
9. Pour liquid over Chicken.
10. Top with Pastry Crust. (Suggestion below)

Ingredients

1. PASTRY CRUST:
2. 3 c. sifted flour
3. 1 c. shortening
4. 1 tsp. salt
5. 1 tsp. baking powder
6. 1 egg, beaten lightly
7. Hot water to stick together