

# Chicken Pot Pie

## BOIL A YOUNG FRYER CHICKEN

1/2 TSP. GARLIC SALT

1 1/2 TSP. SALT

1/2 TSP. PEPPER

1 KNORR CHICKEN BOUILLON

1/2 TSP. SOUL SEASONING (DOLLAR GENERAL)

Boil chicken with seasonings breast down on medium/low for 1 hour. Take chicken out with two large spoons and place on platter. (Remove chicken from bones after it cools) discard bones and fat. Strain if broth desired.

Place half of chicken on cutting board and chop. (Refrigerate remaining chicken for another meal.)

## MAKE GRAVY RECIPE (SEE WHITE GRAVY PG. 34)

*Tip: When making White Gravy, half of milk can be replaced with chicken stock.*

## 2 REFRIGERATED PRE-MADE PIE CRUSTS

2-14.5 OZ. CANS MIXED VEGETABLES (DRAINED)

SALT & PEPPER

## ROUND CASSEROLE OR 10" CAST IRON 3" DEEP SKILLET

Place one of crusts in bottom of casserole dish. Pour white gravy in a large bowl. Add two cans of drained mixed vegetables. Add chicken. Taste gravy and add salt and pepper if needed. Mix up ingredients pour into casserole dish over pie crust. Take other pie crust roll it out and place on top of casserole. Cut a few slits in top with a knife. Bake in oven at 375 degrees for 45 minutes.

*"Do not use frozen vegetables unless you pre-boil them first or they won't get done. I like to make this in my 10" three-inch-deep iron skillet. It gets crust good and brown" -Tammy*