

# *Down Home Cooking with Chef Suzanne*

## **Classic Chicken Pot Pie**

**1/3 cup butter**  
**1/3 cup chopped onion**  
**1/3 cup AP flour**  
**½ tsp. salt**  
**¼ tsp. pepper**  
**1 ¾ cup chicken broth or stock**  
**2/3 cup milk**  
**2 ½-cup Rotisserie Chicken, diced**  
**10 oz. frozen peas & carrots**  
**1 package (15 oz.) refrigerated pie crust**  
**Egg Wash**

1. **Heat oven to 425\* F.**
2. **In a 2 qt. saucepan, melt butter over medium heat.**
3. **Stir in onion. Sauté for 2 – 3 minutes. Add flour and stir to coat onions. Cook for 2 minutes. Add salt and pepper. Cook, stirring constantly, until mixture is bubbly; remove from heat.**
4. **Stir in broth and milk. Return to heat and bring to a boil, stirring constantly. Simmer and stir for 1 minute.**
5. **Stir in chicken, peas & carrots. Remove from heat.**
6. **Roll piecrust into 13-inch square. Line a 9-inch (2 qt.) glass-baking dish with crust. Pour chicken mixture into crust.**
7. **Roll remaining piecrust into an 11-inch square. Cut out designs with a 1-inch cookie cutter.**
8. **Place square over chicken mixture. Arrange cutouts on top crust. Turn edges of piecrust under and crimp.**
9. **Brush entire crust with egg wash.**
10. **Bake for 35 minutes or until golden brown.**

**YIELD: 6 - 8 servings**