



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Chicken Pot Pie with Summer Savoury Crust

Serves 6

CHICKEN FILLING

Makes enough filling for 1 deep dish 10" pie

- 2 large chicken breasts
- 2 tablespoons butter
- 1 carrot, peeled and diced
- 1 leek, cleaned and chopped
- 1 cup button mushrooms, cleaned and sliced
- 1 potato, peeled and diced
- 1 tablespoon dried summer savoury leaves
- 2 cups chicken stock
- 1 cup whipping cream
- 1 tablespoon flour mixed with $\frac{1}{4}$ water
- Sea salt and freshly ground pepper

THE STEPS:

- Place a heavy casserole over medium high heat and add butter
- When butter is bubbling, add chicken breasts - skin side down
- Cook until skin is crispy and golden. ***You want to get a good brown on the bottom of your pot to flavour your sauce.***
- After 7 minutes turn chicken breasts over and cook the other side for 10 minutes.
- Remove chicken to a cutting board.
- Add leek, carrot and mushrooms to the casserole and cook for 10 minutes, stirring often..
- While your vegetables are sautéing, remove the skin and bones from your chicken breasts. ***Don't be concerned if your chicken isn't completely cooked. It will finish cooking in the oven.***
- Cut the chicken meat into 1 $\frac{1}{2}$ " pieces - set aside.
- Once the vegetables are golden [10 minutes] add potato, dried summer savoury and chicken stock.
- Bring the mixture to a boil, then reduce heat and cook until the potatoes are fork tender.
- Add cream, salt and pepper, bring to a boil.
- Whisk in flour/water mixture, whisking until your sauce has thickened.

- Remove from heat.

SUMMER SAVOURY PASTRY CRUST

Makes enough pastry for 1 - 10" pie

Preheat oven 450°F

2 ¾ cups all – purpose flour

½ teaspoon salt

½ lb lard, room temperature

1 egg

Ice water

THE STEPS:

- Place flour and salt in a large mixing bowl and stir well.
- Cut lard into the flour with a pastry blender until it resembles coarse meal.
- Beat egg in the bottom of a half cup measure then fill measure with ice water.
Plus 2 tablespoons of additional ice water
- Pour mixture over flour and combine with a fork until it forms a mass. ***At this point, I put on a pair of disposable rubber gloves and finish working the lard into the flour.***
- Place pastry on a floured surface and knead several times.
- Flour surface again and roll out half of dough to ¼" thickness. ***Add more flour if the pastry is sticking. Make sure that you are applying even pressure on your rolling-pin so that your pastry is able to bake evenly!***
- Starting at one end of pastry, roll up pastry onto the rolling pin.
- Place rolling pin on pie plate and unroll on top of pie plate then gently push pastry into pie plate.
- Repeat process for the top crust.
- Pour chicken filling into pastry lined pie plate.
- Use a pastry brush to brush water onto the pie's top rim ***This will act like a 'glue' for the top pie crust.***
- Unroll the top crust over the pie plate and crimp edges together.
- Trim away excess crust and cut several air vents in the top pie crust with a sharp knife.
- Place pie in preheated oven on the bottom rack for 15 minutes
- Then reduce heat to 350°F and continue baking for 65 minutes.
- Remove from oven and allow to cool for 10 minutes before serving.

THE LOVE: Use a clear pyrex pie plate so that you can see your bottom crust. There's nothing worse than soggy raw pie dough!