

Chicken Pot Pies

- Pot pie pastry
- 1 1/4 cups all-purpose flour
- 1/8 teaspoon salt
- 1/3 cup shortening
- 3 to 4 tablespoons cold water

In a mixing bowl stir together flour and salt. Cut in shortening till pieces are the size of small peas. Sprinkle 1 tablespoon of the water over part of the mixture; gently toss with a fork. Push to side of bowl. Repeat till all is moistened. Form dough into a ball.

Prepare pastry. Divide into 3 balls and flatten slightly. On a lightly floured surface roll each ball into a circle 1/2 inch larger than a 15 ounce casserole. Cut pastry trimmings into decorative shapes with cookie cutters, if desired. Cover rounds and cutouts and set aside.

- 1 medium onion, chopped (1/2 cup)
- 1/4 cup margarine or butter
- 1/2 cup all-purpose flour
- 1 tablespoon instant chicken bouillon granules
- 1/2 teaspoon poultry seasoning
- 1/8 teaspoon pepper
- 2 cups milk

In a large saucepan cook onion in margarine or butter till tender but not brown. Stir in flour, bouillon granules, poultry seasoning, and pepper. Add milk all at once. Cook and stir till thickened and bubbly.

- 3 cups chopped cooked chicken or turkey
- 1 10-ounce package frozen peas and carrots
- 1 4 ounce can sliced mushrooms, drained
- 1/4 cup snipped parsley
- 1 beaten egg
- 1 teaspoon water

Stir in chicken, peas and carrots, mushrooms, and parsley. Cook till bubbly. Season with salt and pepper. Turn hot filling into three 15 ounce casseroles. Place pastry circles over individual casseroles. Flute edges. Top with pastry cutouts. Cut slits in top to let steam escape. Combine egg and water. Brush over pastry. Place pot pies on baking sheet in oven. Bake in a 450 degree oven for 15 to 20 minutes or till the crust is golden brown. Makes 6 servings.