

Farmers' Market Chicken Pot Pie

Filling

1. Roughly chop:

- 3 large carrots
- 2 med. white onions
- 2 med. parsnips (peeled)
- 1 lb white potatoes
- 3 sticks celery



2. Toss with:



3. Fill a deep roasting pan with veggies and bury 5 sprigs each of rosemary, thyme, and bay leaf.



4. Add one cup chicken stock. Place chicken on top. Rub chicken with 2 tbsp of olive oil, 2 tbsp of salt, and 1 tbsp pepper. Stuff chicken with 6 garlic cloves, 3 sprigs of rosemary and 3 sprigs of thyme.



5. Cover and cook for 90 min. at 350°. uncover and cook for 30 more mins. at 400°. Cut into bite size pieces. Drain veggies and set aside chicken stock.

gravy

1. Melt on stove:



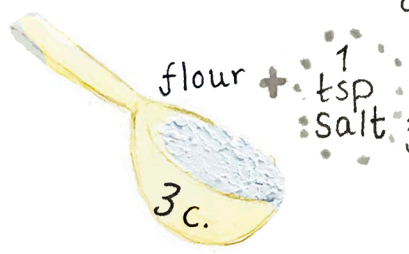
2. Add & Mix:



Simmer to thicken. Add salt & pepper. Add chicken & veggies. Mix well.

crust

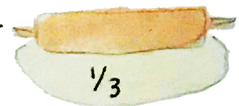
1. Combine:



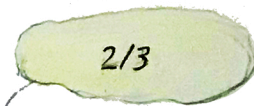
2. Cut 3 sticks of cold butter into mixture



3. Add 1 egg, 5 tbsp cold water, & 1 tbsp AC Vinegar.



4. knead. Form a ball, and split.



Roll into circles and place bottom crust in deep dish.



Add filling and gravy. Roll on the top crust. Crimp crusts together & cut slits. Bake at 425° for 30-40 min.