

Jo's Chicken or Turkey Pot Pie

(created Feb 12, 2011)

Yield: 4-6 servings

Ingredients:

6 T. butter or margarine

1 c. roughly cubed onion

1/4 c. plus 1 T AP flour

1 t. salt or to taste

1/2 t. pepper or to taste

2 c. milk

24 oz frozen mixed vegetables

2 c. cooked chicken or turkey, cubed

Two 9-inch pie crusts

1 egg, optional

Directions:

Preheat oven to 425° (if making and baking in one step)

Cook frozen mixed vegetables half the time stated on the package (they will cook completely in the pie.) In a saucepan, melt butter over medium heat. Add onions and saute until almost tender. Add flour and stir until bubbly. Add salt & pepper. While stirring, add milk a little at a time. When mixture has thickened, turn off heat and add vegetables & chicken. Stir well. Pour into 9-inch pie crust. Top with second pie crust. Beat egg and brush lightly over pie crusts; vent the top with 3 or 4 holes. Bake on cookie sheet at 425° for 15 mins. then reduce heat to 400° and bake 25 mins. more or until pie is golden brown.

I did this ahead of time and refrigerated the mixture until I was ready to pour it into the pie crust to bake. I didn't want the pie crust to get soggy or mushy.