

Costa Rican Chicken Pie

Virginia Castro - San Jose, Costa Rica
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Yield: 6 to 8 servings

PASTRY

4 cups flour
2 tablespoons baking powder
2 tablespoons sugar
salt (to taste)
1/2 pound vegetable lard
1/2 pound margarine
2 eggs
2 tablespoons white wine

FILLING

1/2 cup vegetable oil
1 tablespoon margarine
1 onion, diced
1 green pepper, diced
3 cloves garlic, cut into fine pieces
6 tomatoes, diced
1 2-1/2 pound chicken, cooked and diced
1/2 cup ketchup
2 hard-boiled eggs, diced
1 can (12 to 15 ounce) early garden peas
pepper (to taste)

Preparation Time: 30 minutes

Bake Time: 1 hour

TO MAKE THE PASTRY: In a deep round container, sift together the flour, baking powder, salt and sugar. Make a hole in the center and place the lard, margarine, eggs and wine. Mix this in a circular motion (preferably by hand) until it is soft. Then place on a board covered with flour and roll it slightly. Divide this into two parts, laying each on waxed paper for later.

TO MAKE THE FILLING: In a pan, melt the vegetable oil and margarine. Add the diced onion, peppers, garlic and tomatoes. Leave on the heat until the ingredients separate from the grease. Then add the chicken, ketchup, hard-boiled eggs, peas and pepper. Mix well.

FINAL PROCEDURE: Place one of the pieces of pastry in the bottom of a 8x12x-inch glass baking dish. Pour in the filling, spreading evenly. Cover the filling with the second piece of pastry. Brush the top with the pastry clippings.

Place in a preheated 400 degree oven and bake for 50 to 60 minutes until golden brown.

(For use at dinner, serve in the hot casserole dish. For use as hors d'oeuvres, cut in squares after cooling and serve on a tray.)

Per Serving (excluding unknown items): 7083 Calories; 460g Fat (58.4% calories from fat); 231g Protein; 505g Carbohydrate; 28g Dietary Fiber; 1594mg Cholesterol; 7545mg Sodium. Exchanges: 25 Grain(Starch); 23 1/2 Lean Meat; 10 Vegetable; 75 1/2 Fat; 4 1/2 Other Carbohydrates.