

Boiled Chicken Pot Pie

Sue Smith - Seven Valleys, PA

Treasure Classics - National LP Gas Association - 1985

Yield: 4 to 6 servings

1 4 to 5 pound stewing chicken

3 quarts water

1/2 cup chopped onion

4 potatoes, chopped

2 tablespoons minced parsley

1 teaspoon salt

dash pepper

DOUGH SQUARES

2 tablespoons lard or shortening

2 cups flour

1/2 teaspoon salt

1 teaspoon baking powder

1 teaspoon saffron (optional)

dash pepper

1/3 cup water

1 egg, beaten

Preparation Time: 1 hour**Cook Time: 1 hour 20 minutes**

In a saucepan, cook the chicken in water. After it is cooked, remove the meat from the bones.

Add the chopped onion, chopped potatoes, minced parsley, salt and pepper. Heat to boiling again. Drop in half of the previously made dough squares, one by one, covering the whole broth. Stir before adding more squares of dough. Stir again.

Cover and boil for 20 minutes. If water must be added to avoid sticking, add boiling water.

Serve with a salad or coleslaw.

PREPARATION OF DOUGH SQUARES: In a bowl, combine the flour, salt, baking powder, saffron (if using), and pepper. Mix well. Cut in the shortening. Stir in the water and beaten egg. On a floured board, roll the dough as thin as possible. Cut into two-inch squares with a knife or pastry wheel.

(This recipe is a typical Dutch boiled dinner - a pie in a pot. It provides a light and fluffy dough.)

Per Serving (excluding unknown items): 3676 Calories; 185g Fat (45.9% calories from fat); 202g Protein; 289g Carbohydrate; 17g Dietary Fiber; 999mg Cholesterol; 4526mg Sodium. Exchanges: 18 1/2 Grain(Starch); 24 1/2 Lean Meat; 1 1/2 Vegetable; 22 Fat; 0 Other Carbohydrates.