

Kim's Homemade Chicken (or Turkey!) Pot Pie

6 servings

This makes a great post-Thanksgiving recipe!

1/3 cup margarine or butter
1/3 cup all-purpose flour
1/3 cup chopped red onion
1/2 teaspoon garlic salt
1/2 teaspoon of pepper
1 1/4 cups chicken or turkey broth
1/2 cup Harmony Cellars Chardonnay
2/3 cup milk
2 cups cut-up cooked chicken or turkey
1 package frozen peas
Celery Seed Pastry (recipe below)

Melt margarine or butter over low heat. Blend in flour, onion, garlic salt and pepper. Cook over low heat, stirring constantly, until mixture is smooth and bubbly; remove from heat. Stir in broth, milk and wine. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in chicken or turkey and frozen peas; reserve.

Prepare Celery Seed Pastry. Roll 2/3 of pastry into 13-inch square on lightly floured board. Ease pastry into square pan, 9x9x2 inches; pour chicken filling into pastry lined pan. Roll remaining dough into 11-inch square; place over filling. Roll edges under; flute. Cut slits in center to allow steam to escape. Cook uncovered in 425° over until crust is brown, 30-35 minutes. Serve with a Harmony Cellars Chardonnay or Zinfandel.

Celery Seed Pastry

2/3 cup + 2 tablespoons shortening
2 cups all-purpose flour
3 teaspoons celery seed
1 teaspoon salt
4-5 tablespoons water

Cut shortening into flour, celery seed and salt until particles are the size of small peas. Sprinkle in water, 1 tablespoon at a time, tossing with fork until all flour is moistened and pastry does not stick to the side of the bowl (1-2 teaspoons of water can be added, if necessary). Gather pastry into a ball.