



This issue recipes will be a blend of old and new...just like starting out the new year! I went to my October book club, and the hostess had made a cold meat pie and I absolutely loved her crust! Thanks Phyllis! She shared the recipe, which I will now share with you! Thus, my NEW recipe. And I was sorting through my Mother's basket of recipes looking for an OLD Thanksgiving family recipe and found one for an easy chicken pot pie. That is what I first made using this pie crust. This recipe is one of those "life changing" recipes because store bought crusts will never hold up from now on.



EASY CHICKEN POT PIE

INGREDIENTS

- 3 cups cooked diced chicken (or turkey)
- 1 package (10 oz) mixed vegetables
- 1 can Cream of celery soup (I used cream of chicken)
- 1 cup chicken broth
- Salt and Pepper lightly

DIRECTIONS

Make your crust and put in a 9 inch pie plate. Add this mixture and then put the second crust on top and pinch them together. Use a fork and make some vent holes on top. Bake 45-50 minutes until golden brown.

SUGAR CREAM PIE

In a bowl mix the following:
 1 ¼ cup sugar
 5 heaping Tablespoons flour
 ½ tsp salt

In a saucepan bring 3 cups of milk to a boil and pour over the sugar mixture. Add 1 beaten egg yolk, 2 TBSP butter and 1 tsp vanilla. Return this mixture back into the saucepan and cook until slightly thickened. Pour into crust.



PERFECT PIE CRUST (FOR 2 SINGLE CRUST PIES OR ONE DOUBLE)

INGREDIENTS

- 3 cups all purpose flour
- 1 tsp salt
- 1 ½ stick cold butter
- ¾ cup vegetable shortening
- 1 egg
- 5 TBSP cold water
- 1 TBSP distilled vinegar

DIRECTIONS

Combine flour and salt in a large bowl. I grated the stick of butter into it and then added the shortening. Using a pastry cutter or fork gradually work the butter and shortening into the flour mixture until it resembles tiny pebbles. Next, add the water and vinegar. Stir until mixture is just combined. Divide in half. Now you have to use some flour on your surface (I use a big cookie sheet) and roll out the crust but it is worth it!

Let me hear if you enjoy these recipes: jilu@indian-creek.net