

Chicken Pot Pie



From the Sensenig's Recipe Book

Ingredients

Stock

- 3 (5-pound) frying chickens
- 3 large yellow onions, unpeeled and quartered
- 6 carrots, unpeeled and halved
- 4 stalks celery with leaves, cut into thirds
- 20 sprigs fresh [parsley](#)
- 15 sprigs fresh [thyme](#)
- 1 head garlic, unpeeled and cut in 1/2 crosswise
- 2 tablespoons [kosher salt](#)
- 2 teaspoons whole black peppercorns

Dough - Per Serving

- 1 cup all purpose flour
- 1 large egg
- Pinch of kosher salt
- Enough room temp water to make a dough

Preparation

Stock

Place the chickens, onions, carrots, celery, parsley, thyme, garlic, and seasonings in a 16 to 20-quart stockpot. Add 7 quarts of water and bring to a boil (I generally use ½ low-salt canned chicken broth in place of some of the water). [Simmer](#), uncovered for 4 hours. Strain the entire contents of the pot through a [colander](#) and discard the solids. Chill the [stock](#) overnight. The next day, remove the surface fat. Use immediately or pack in containers and freeze for up to 3 months.

You can use any chicken stock recipe, or use just used canned chicken stock.

I also usually get some extra bone in chicken breasts and add them about ¾ hour before the stock is done simmering, and remove them separately, after cooling, I cut them into bite sized pieces, refrigerate. I then add them when I add the pot pie to the broth.

Dough

Place the ingredients into a food processor with the dough blade, pulse till it forms a ball. Add a little more water or flour to get correct consistency. Roll out fairly thin on a floured surface, cut into squares with a knife. As to quantity I would count on from 1 to 1 1/2 cups of flour per person depending upon the appetites. I always make extra.

Final Preparation

Bring chicken broth to rapid boil, add some chopped parsley and the chicken breast pieces, add the pot pie one by one and cook till done. About 10-15 minutes, till tender.

Notes:

For two people we generally make 2 to 3 servings of dough

Source: