

Porter Style Pot Pie Recipe

Ingredients

6 TBS. Unsalted Butter
1 Large yellow onion- chopped
4 Celery ribs-chopped
4 Carrots- chopped
Kosher salt
Freshly ground pepper
6 Cups chicken stock
1 TBS Better Than Bouillon
1 Cup flour
1/2 Cup heavy cream
1 De-boned roasted chicken
2 Cups frozen peas
2 Cups frozen corn
1 Cup parsley-chopped
1 Pre-made rolled pie crust (I like Pillsbury)
1 Egg mixed with 1 TBS water

Directions

1. Pre-heat oven to 375°
2. Warm chicken stock and Better Than Bouillon in a small pan.
3. Melt butter on low-medium heat in a separate large pot, add chopped onions, carrots and celery. Salt to taste. Saute for about 15 minutes, mixing occasionally.
4. Add flour to vegetables, cook on low heat for about 1-2 minutes stirring all the while.
5. Add warmed chicken stock to large pot, stir constantly and cook until sauce thickens. (Add more stock or water if needed)
6. Remove pan from heat. Mix in cream, chicken, frozen peas, corn, and parsley to mixture. Salt and pepper to taste.
7. Transfer mixture to a large cast iron pan or small ramekins.
8. Roll out dough on a lightly floured surface, be sure to make it about 1/2" larger than your pan.
9. Gently place dough on top of cast iron pan, crimp dough edges.
10. Brush egg wash over dough, cut slits in center, place pan in oven for approximately one hour until top is golden brown.