

OLD-FASHION CHICKEN PIE

(KYA'S FAVORITE)

- 1) Boil chicken, keep stock. Remove meat from the bones, cut into cubes.
 - 1 whole chicken
 - Pastry for top and bottom of 9-inch pie dish
 - 5 carrots
 - 1 1/2 cup fresh green peas
 - 2 small potatoes
- 2) Boil and dice carrots. Cook fresh green peas. Boil and dice potatoes until tender.
- 3) Make 6 cups of white sauce (melt butter in a pot, add flour and 1 teaspoon of salt, stir over low heat until smooth, increase heat to medium and slowly add 3 cups of warm stock and 3 cups of warm evaporated milk until sauce is thickened and smooth.).
 - White sauce:**
 - 3 cups evaporated milk
 - 2 cups chicken stock
 - 6 tablespoons flour
 - 6 tablespoons butter
 - 1 teaspoon salt
- 4) Add diced chicken and vegetables to sauce and pour into pie dish lined with pastry. Lay pastry on top and cut slices for steam. Bake until pastry is golden brown, approximately 1 hour.

WHERE THE
CRAWDADS SING

EXCLUSIVELY IN MOVIE THEATERS

JULY 15

