



Mrs. Hering's Chicken Pot Pie

1 sheet	frozen pie dough, thawed
3 Tablespoons	butter
1/4 cup	flour
2 cups	chicken broth
To taste	kosher salt
To taste	freshly ground black pepper
12 ounces	chicken breast, cooked
1/4 cup	baby frozen peas, thawed
1/4 cup	fresh corn off the cob
2 tablespoons	leeks cut into half moons
1/4 cup	carrot diced

Preheat oven to 350 degrees.

Have ready 4 individual casseroles with 1 ½ - 2 cup capacity. Cut circles from the pie dough to fit the tops of the casseroles. Then make a long S cut in the center of the dough, brush the dough with ice water and bake in the oven until golden brown and flakey, about 10 to 15 minutes. Remove from the oven and let cool. Keep at room temperature.

Separately blanch the vegetables: corn and leeks in boiling water for about 20 seconds, carrots for about 2 minutes, or until tender but firm. Place in an ice bath to stop the cooking process and retain their bright color

Melt butter in a medium pan and stir in flour. Cook 1 minute. Add broth, whisking until smooth. Heat to a boil and cook 1 – 2 minutes until thickened, season with salt and pepper. Add the vegetables and cook another 2 minutes.

Divide the pot pie filling evenly between the casserole dishes and place a pie top on each casserole to serve.

Makes 4 pies.