

## **Elsie's Chicken Pie**

*Adapted from "Cooking the Coalwood Way" and SouthernFood.about.com*

*Makes 4 to 6 servings*

5 tablespoons chicken fat or butter  
½ cup sliced onion  
4 tablespoons flour  
2 cups chicken stock  
Salt and pepper to taste  
Celery salt or onion salt to taste (optional)  
1 cup cooked peas  
1 cup diced cooked carrots  
2 to 3 cups cooked chicken  
Biscuit dough (see recipe)

Preheat oven to 425 degrees.

In a medium saucepan, heat fat or butter. Add onion and cook until soft and lightly browned. Add flour and stir until blended. Gradually add stock; cook, stirring, over low heat until thick and smooth. (If desired, you may add cream for part of the stock.) Season to taste with salt and pepper and, if desired, a little celery or onion salt.

Layer vegetables and chicken in 8- or 9-inch square baking dish. Cover with thickened stock.

Prepare biscuit dough. On a lightly floured surface, roll out or pat to about 3/8- to ½-inch-thick round. Cut out biscuits and place evenly over top of chicken mixture in baking dish.

Bake in preheated oven 15 to 20 minutes, until sauce mixture is bubbling and biscuit topping is baked through and lightly browned.

### **Biscuit dough:**

1-½ cups flour  
½ teaspoon salt  
1 tablespoon baking powder  
2 tablespoons solid vegetable shortening  
1 tablespoon butter  
½ to ¾ cup milk

Sift dry ingredients together into a bowl. Cut shortening and butter into the sifted ingredients until mixture resembles coarse meal. Lightly stir milk into dry ingredients, to make a soft dough.