

Chicken Pot Pie

1/3 cup of butter
1/3 cup all-purpose flour
1/3 cup chopped onion
½ tsp salt
¼ tsp of black pepper
1 ¾ cups chicken broth
2/3 cup milk
2 cups cut-up chicken
1 ten-ounce frozen mixed vegetables
Ready to Bake Rolled Pie Crusts

Heat butter over low heat until melted. Blend in flour, onion, salt and pepper. Cook over low heat, stirring constantly, until mixture is smooth and bubbly; remove from heat. Stir in broth and milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in chicken and frozen vegetables; reserve.

Roll out bottom crust into 8 or 9-inch pie pan. Pour chicken filling into pastry lined pan. Cover with second crust. Cut slits in center to allow steam to escape. Cook uncovered in 425 degree oven or until crust is brown, 30 to 35 minutes.