Old Fashioned Chicken Pot Pie

Servings: 6 | Prep: 15 min. | Cook Time: 40 min.

INGREDIENTS

- 2 CUPS COOKED AND HAND PULLED OR CUBED CHICKEN
- 1½ CUPS MIXED VEGETABLES
- 1½ CUPS PEELED POTATOES
- 9 TBSP UNSALTED BUTTER
- 6 TBSP ALL-PURPOSE FLOUR
- 2 CUPS CHICKEN STOCK
- ½ TSP KOSHER SALT
- ½ TSP BLACK PEPPER
- ½ TSP DRIED ROSEMARY, CRUSHED
- ½ TSP DRIED THYME, CRUSHED
- 1½ CUPS WHOLE MILK
- 2 PIE CRUSTS (PILSBURY RECOMENDED) SOFTENED TO ROOM TEMPERATURE

DIRECTIONS

1. Preheat oven to 425°F.
2. In a large skillet, melt 3 tablespoons of butter on medium. Add the mixed vegetables and potatoes and cook until they have softened. Remove vegetables.

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3 In a second large skillet, heat 6 tablespoons of butter over medium heat; add the flour in a tablespoon at a time, stirring in before adding the next. Cook, stirring constantly until mixture is bubbly and there are no remaining lumps, about 5 minutes.

4 Slowly begin to incorporate the chicken stock, stirring vigorously until fully incorporated. Add in the seasonings and stir in well. Remove from the heat, add the salt, pepper, rosemary and thyme. Stir in the milk or half and half until smooth.

5 Stir the chicken into the cream mixture, then add the potatoes, the carrots and peas; mix well. Taste and adjust seasonings as needed.

6 Unroll one of the pie crusts and use a rolling pin to stretch dough. Place into a 9-inch, ungreased deep dish, glass pie plate. Gently press the crust down into the bottom and edges of the pie plate.

7 Pour the hot filling into the crust and immediately top with the remaining crust, tucking the top crust up under the edges of the bottom crust. Flute the edges and cut vents into the top of the crust.

8 Bake immediately for 15 minutes. Remove and place strips of foil around the edges of the crust to prevent overbrowning if needed. Return to oven for an additional 15 to 25 minutes, or until crust is golden brown and filling is bubbling. Let stand for 5 minutes before cutting.

Peach Cobbler

Servings: 9 Prep: 15 min. Cook Time: 40 min.

INGREDIENTS

4 CUPS PEELED, SLICED PEACHES
¾ GRANULATED SUGAR
¼ TSP SALT
6 TBSP BUTTER
1 CUP ALL-PURPOSE SUGAR
1 CUP GRANULATED SUGAR
2 TSP BAKING POWDER
¼ TSP SALT
¾ CUP MILK
GROUND CINNAMON

PREPARATION

1 Add the sliced peaches, sugar and salt to a saucepan and stir to combine. *(If using canned peaches, skip steps 1 & 2 and follow the directions starting at step 3.)

2 Cook on medium heat for just a few minutes, until the sugar is dissolved and helps to bring out juices from the peaches. Remove from heat and set aside.

Peach Cobbler

3 Preheat oven to 350°F. Slice butter into pieces and add to a 9x13 inch baking dish. Place the pan in the oven while it preheats, to allow the butter to melt. Once melted, remove the pan from the oven.

4 In a large bowl mix together the flour, sugar, baking powder, and salt. Stir in the milk, just until combined. Pour the mixture into the pan, over the melted butter and smooth it into an even layer.

5 Spoon the peaches and juice (or canned peaches, if using) over the batter. Sprinkle cinnamon generously over the top.

6 Bake at 350°F for about 38-40 minutes. Serve warm, with a scoop of ice cream, if desired.

Drunken Snowman

INGREDIENTS

¼ CUP WHITE CHOCOLATE, MELTED
¼ CUP MILK CHOCOLATE SHAVINGS
1 PINT VANILLA ICE CREAM
2 CUPS HOT CHOCOLATE
½ CUP BAILEYS
1 CUP WHIPPED CREAM

PREPARATION

1 In two separate dishes, pour the melted white chocolate and milk chocolate shavings. Dip the rims of two mugs into the melted white chocolate, followed immediately by dipping the rims into the milk chocolate shavings.

2 Add two scoops of ice cream to each mug. Pour the hot chocolate and Baileys on top of the ice cream. Top with Whipped Cream.