

Moravian Chicken Pie

Yield: 6 servings.

- 1 (3-pound) chicken**
- 2 whole chicken breasts (or 4 halves)**
- 1 yellow onion, quartered**
- 1 stalk celery, quartered**
- 1 bay leaf**
- 1 teaspoon garlic salt**
- 1 cube or package of chicken bouillon seasoning**
- 3 tablespoons butter, divided**
- Salt and pepper to taste**
- 2 tablespoons flour**
- 1 (2-crust) box refrigerated piecrusts, divided**

Preheat oven to 450°.

Place chicken in stockpot, and cover with water. Add onion, celery, bay leaf, garlic salt, and bouillon cube. Cover, and bring to a boil. Reduce heat to medium-high, and continue to cook for at least 1 hour.

The chicken is done if meat falls from the bone when lifted with fork. Remove chicken from pot, and cool.

Strain broth, save it, and do not remove fat. Discard vegetables.

When the meat is cool enough to handle, remove skin and bone, and discard. Cut chicken into bite-size pieces.

Place one pastry round in a 9-inch pie pan. Put chicken into pan, and pour broth over pieces to almost cover. Include floating fat.

Cut up 2 tablespoons butter, and dot over chicken. Add salt and pepper. Sprinkle chicken with flour.

Place the second crust on top, and seal the edges. Cut slits in top crust.

Skim off 1 tablespoon fat from remaining broth, and spread over the top. Dot crust with 1 tablespoon butter.



Bake at 450° for 20 minutes. Reduce the oven temperature to 375°, and continue baking for 1 hour. *Tip: If the crust begins to brown too quickly, cover it gently with aluminum foil.*