



### Chicken Pot Pie by Simply Cooking

1 (3 1/2 lb.) whole chicken	5 cups of water
2 celery stalks cut in half	1 1/4 tsp. salt
1/4 pepper	

- Bring these ingredients to a boil in a large Dutch oven/pot; reduce heat, and simmer mixture 1 1/2 hours or until chicken is done.
- Remove chicken, reserving 4 1/2 cup of broth in Dutch oven; discard celery tops. Let chicken cool; skin, bone, and cut into bite-size pieces. Set aside.

### Remaining Ingredients

4 to 5 slices of bacon	2 large celery ribs, chopped
1/2 small onion, diced	1/2 cup all-purpose flour
3 hard-boiled eggs, diced	1 (29 oz.) can of veg-all
1 (15 oz.) can of veg-all	1 tsp. salt
1/4 tsp. pepper	1/8 tsp. dried thyme
1/2 (15 oz.) package of ref. pie crusts	

- Cook bacon in a large skillet until crisp; remove bacon, and drain on paper towels, reserving 3 tablespoons of drippings in skillet. Crumble bacon, and set aside.
- Saute diced onions and chopped celery in hot drippings in a skillet over medium heat 5 minutes or until tender. Gradually whisk in flour until blended. Gradually add reserved broth; cook, whisking constantly, 3 minutes or until thickened and bubbly. Stir in chicken, bacon, eggs, and the next 5 ingredients.
- Spoon mixture into a 13 x 9 baking dish, and top with refrigerated pie crust.
- Bake, uncovered, at 450\* for 25 minutes or until golden and bubbly. Yield: 6 to 8 servings.