***Recipe # 141 Chicken Pot Pie,UPDATED***

***Serving Size and Ingredients: 8 oz. (3oz chicken, 3oz vegetables, 1oz Sauce, 1oz Crust)***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 3 ½ cups + 2T | 1 qt. + 3 ¼ cups | 3 qts. + 2 ½ cups | Flour |
| ¾ tsp. | ½ T | 1T | Salt |
| 1 ¼ cups + 2T | 2 ¾ cups | 1 qt + 1 ½ cups | Shortening, vegetable |
| ½ cup | 1 cup | 2 cups | Water |
| 5 lbs | 10 lbs | 20 lbs | Chicken Cooked , Diced |
| 3.75 lbs | 7.5 lbs | 15 lbs | Mixed Vegetables, Frozen |
| ½ cup | 1 cup | 2 cups | Margarine |
| 10 oz. | 1 ¼ lbs | 2.5 lbs | Celery, Chopped |
| 10 oz. | 1 ¼ lbs | 2.5 lbs | Onions, Chopped |
| 1 cup + 2T | 2 ¼ cups | 1 gal. + ½ cup | Flour |
| 1 qt. + 3 ½ cups | 3 ½ qts. + 1 cup | 1 gal. + 1 gal. + 3 ½ qts. | Chicken Stock/broth, low sodium |
| ¾ tsp. | ½ T | 1T | Pepper |
| ¾ tsp. | ½ T | 1T | Poultry Seasonings |

***Recipe # 141 Chicken Pot Pie,***

***Instructions:***

1. ***For pastry topping: combine flour and salt, mix in shortening until size of small peas.***
2. ***Add water and mix just until dry ingredients are moistened.***
3. ***Cover and set aside.***
4. ***For filling: place 3 pounds and 3 ounces chicken into steam table pans (12”x20”x2 ½”).***

***(100 servings-4 pans, 50 servings-2 pans, 25 servings-1 pan)***

1. ***Add 1 pound and 14 ounces mixed vegetables to each pan.***
2. ***Melt margarine, add celery and onion.***
3. ***Cook over medium heat for 5-10 minutes, blend in flour, cook over medium heat,***

***stirring constantly until golden brown.***

1. ***Slowly stir in stock, pepper and poultry seasoning, blend well and cook over medium heat, stirring frequently until slightly thickened.***
2. ***Slowly pour app. 2 ¼ quarts gravy mixture over chicken and vegetables in each pan.***
3. ***Roll out pastry dough into rectangles (12”x20”) on lightly floured surface.***
4. ***Use 1 pound and 13 ounces for each pan, cover chicken mixture with pastry.***
5. ***Brush with pastry brush dipped in water, cut slits in pastry.***
6. ***Bake until crust is golden brown and filling is bubbly.***
7. ***Cook for 30-35 minutes at 450ºF.***