

## Chicken Pot Pie

2 Chicken breast halves  
4 Chicken thighs  
1 small onion, quartered  
½ small carrot  
Salt  
4 black peppercorns  
1 Tablespoon butter  
1 cup diced onions  
1 cup diced celery  
1 cup peeled, diced carrots  
½ cup peeled, diced potato, or more to taste  
1 cup frozen peas  
1 teaspoon chicken base, or more to taste  
1 teaspoon fresh rosemary, or more to taste  
Pepper  
1/3 cup flour  
Biscuit dough (see below)  
1 egg white beaten with teaspoon of water

Place chicken pieces, onion, and peppercorns in 6-quart, or larger, stockpot. Add water to cover and add salt to taste. Bring to boil. Reduce heat and simmer until chicken is tender, about 30 minutes. Remove chicken and let cool. Strain broth. If needed, add water to measure 5 cups of broth. Set aside.

Remove skin from chicken and remove chicken from bones and cut it into bite-sized pieces. Set aside

Melt butter in stockpot. Sauté diced onions, carrots, celery until tender. Add reserved broth, potatoes, and peas. Cover and simmer until potatoes are tender, about 10 minutes. Stir in chicken base and rosemary. Season with salt and pepper.

Blend a ½ cup of the broth and the flour until smooth. Stir into simmering broth. Heat to boiling, stirring until thickened. Mix in chicken. Turn the mixture into a 9x13 baking dish and keep warm while preparing biscuit dough (see below).

Place a rack in the middle of the oven and set temperature to 425 degrees.

Roll biscuit dough into 12x8 inch rectangle. Score the top lightly with a diagonal, crisscross pattern forming diamond shaped biscuits. Carefully lift the dough and place on top of hot chicken mixture. Brush with egg white. Bake for 15 to 25 minutes until biscuit topping is golden brown and cooked through.

## Biscuit Dough

2 cups flour  
2 teaspoons baking powder  
1 teaspoon salt  
½ teaspoon baking soda  
1 teaspoon sugar  
1 teaspoon fresh, snipped sage  
½ teaspoon fresh, snipped thyme  
¾ cup shortening, butter or combination  
¾ cup buttermilk

Stir together dry ingredients and herbs. Cut in shortening. Stir in buttermilk just until dough clings into a ball.