

CREOLE CHICKEN PIE

Serves 6

- 1 3-pound fryer
- 4 cups water
- 1/2 teaspoon poultry seasoning
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 onion, quartered
- 2 stalks celery, sliced

Simmer chicken in 4 cups of water seasoned with poultry seasoning, salt, pepper, onion and celery for 45-60 minutes, until tender. Remove chicken from bone and dice. Skim fat from stock and strain, reserving 1 1/2 cups of stock for the sauce.

Sauce

- 1/3 cup vegetable oil
- 1/2 cup flour
- 3/4 cup chopped celery
- 1/4 cup chopped green pepper
- 3/4 cup chopped onion
- 1/2 cup chopped green onion
- 1 clove garlic, minced
- 1 1/2 cups chicken stock, heated
- *1 bay leaf
- 1/4 teaspoon Tabasco
- 1 1/2 teaspoons salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon thyme
- 1 teaspoon Worcestershire sauce
- 1 pound mushrooms, sliced
- 2 tablespoons butter
- 1/4 cup finely chopped parsley
- 2 teaspoons chopped pimiento

In a heavy skillet, heat oil and add flour. Stir constantly over medium-high heat until roux is dark brown. Add celery, green pepper, onion, green onion and garlic, and cook over medium heat for 5 minutes, stirring frequently. Add heated chicken stock slowly to roux and vegetables, stirring constantly until smooth. Add bay leaf, Tabasco, salt, pepper, thyme and Worcestershire. Simmer, uncovered, over low heat for 20 minutes, stirring occasionally. In a small skillet, saute mushrooms in butter until brown. Add mushrooms, parsley, pimiento and diced chicken to sauce. Simmer while preparing pastry.

* At end of cooking time, remove bay leaf

Pastry

- 2 cups flour
- 1 teaspoon salt
- 3/4 cup solid vegetable shortening
- 6 tablespoons cold water
- 1 egg yolk

In a mixing bowl, combine flour, salt and shortening. Cut shortening into flour with pastry blender or 2 knives until mixture resembles corn meal. Sprinkle 5 tablespoons water over dough and toss lightly with a fork. Add 1-2 tablespoons more cold water if necessary to bind dough together.

Divide dough in half and roll each half between 2 sheets of waxed paper until dough is 1/2" larger than a 9" pie pan. Line pie pan with 1 piece of dough and trim off excess. Fill with chicken and sauce and top with second piece of dough. Trim excess dough and pinch edges to seal pastry. Brush top evenly with egg yolk beaten with remaining tablespoon of water. Place pie on cookie sheet to catch spills while baking. Bake for 30 minutes in a preheated 425° oven. Run under broiler to brown top crust if necessary.

BAKED CHICKEN WITH OYSTER DRESSING

Preheat oven to 375°

Serves 4

- 1 clove garlic minced
- 1/4 cup finely chopped onion
- 2 tablespoons chopped green onion
- 1 tablespoon finely chopped green pepper
- 1/4 cup finely chopped celery
- 3 tablespoons minced parsley
- 4 tablespoons + 2 teaspoons butter
- 1 cup oysters, drained and chopped
- 1 cup plus 2 tablespoons unseasoned bread crumbs
- 1/2 cup oyster juice
- 1 1/4 teaspoons salt
- 1/2 teaspoon black pepper
- 1/8 teaspoon cayenne pepper
- 1/8 teaspoon thyme
- 1 tablespoon lemon juice
- 1 teaspoon Worcestershire sauce
- 2 1 1/2 pound fryers, split in half
- 1/2 cup water

In a large skillet over medium heat, sauté garlic, onion, green onion, green pepper, celery and parsley in 2 tablespoons of butter about 5 minutes or until soft. Add chopped oysters and sauté for 3 minutes. Remove from heat and add 1 cup bread crumbs, oyster juice, 3/4 teaspoon salt, 1/4 teaspoon pepper, cayenne, thyme, lemon juice and Worcestershire sauce. Mix well.

In a large baking dish, arrange chicken halves in one layer with skin side up. Place 1 teaspoon of butter on each chicken half. Add water and bake uncovered for 20 minutes at 375°. Place under broiler until skin is lightly browned. Remove chicken, sprinkle with 1/2 teaspoon salt and 1/4 teaspoon pepper and place skin side down in baking dish. Fill each cavity with oyster dressing. Sprinkle dressing with 2 tablespoons bread crumbs and dot each half with 1 teaspoon of butter. Bake 25 minutes at 375°. Place chicken under broiler until brown.