

2nd prize

Grandma's Famous Chicken Pie
By: Marie Hall

- 1 Chicken cooked in 1 1/2 qts. water
- 1 Tbs. Salt
- 1/4 tsp. pepper
- 1/2 tsp. poultry seasoning
- 1 Chicken bouillon Cube
- 3 Heaping Tbs. Flour
- 1/4 C. milk
- 1 3/4 C. Cheese (grated)

Cook chicken till tender in water + salt.
Remove chicken from bone and cut into small pieces.

Put chicken back in chicken broth add pepper poultry seasoning, chicken bouillon cube, mix flour and milk together add to broth to thicken. Then add grated cheese. Stir well till melted. Pour into 9x12 inch pyrex dish.

Crust on Top

- 1 C. Selfrising flour
- 3 Tbs. oil
- 1/2 C. milk

mix well. Turn out on floured wax paper. make a Ball. Roll out with rolling pin to fit top of dish. Bake 450° for 10 mins.