

The Photographic Process of Chicken Pot Pie (page 1 of 2)

(An accompaniment to the Chicken Pot Pie recipe available at <http://www.mirkwooddesigns.com/recipes/chicken-pot-pie.pdf>)



The chicken parts are oiled, seasoned, and placed on a shallow roasting pan. The carrots and potatoes are cleaned and cut into chunks and placed on top of the meat. I used skin-on, bone-in thighs, which is a personal preference. Use whatever cut of chicken you prefer. Thighs tend to be juicier and more flavorful.



The onions and celery are sautéed in butter until soft. The remaining butter is added along with the flour and cooked for 5 minutes until the flour no longer is "raw." Then the chicken stock is added and the mixture is allowed to cook and thicken to a gravy consistency.



The roasted chicken, carrots, and potatoes are cut into small pieces.

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The chicken and roasted vegetables are added to the gravy along with the spices.



The pies are assembled and placed on a pan (to catch any drippings). The top of each is brushed with egg and sprinkled with kosher salt.



The pies are done baking and are allowed to stand for 10 minutes before serving.