

Guy Fieri

BIRD IN A PIE

For Crust:

2 1/2 cups all purpose flour, plus 1/2 cup extra for board
1/4 teaspoon baking powder
1/2 teaspoon salt
2 teaspoon thyme, dried
2 teaspoon sage, dried
2 sticks cold unsalted butter, cut into 1 tablespoon pieces
6-8 Tablespoons cold water

Combine dry ingredients in a food processor, pulse 30 seconds, two times. Add in butter, one half stick at a time, pulsing for 45 seconds each time, slowly add in cold water 2 tablespoons at a time until dough balls up in processor on one side. Remove, place on lightly floured board, cut in half and press each half into 8 inch round. Wrap tightly with plastic wrap and place in refrigerator. Chill for 30 minutes while preparing filling

For Filling:

1 half of rotisserie chicken, pulled apart and chopped, reserve other half for another use
3 Tablespoons Butter
1 sweet onion, dice 2/3, leave remaining 1/3 in 2 large pieces
1 medium shallot, diced
3 celery stalks, diced, reserve trimming
4 cups stock, Hot strained, recipe follows
1/3 cup all purpose flour
2 teaspoons sage, dried

2 cups frozen diced carrots and peas
Salt and pepper to taste

For Stock:

Bones and skin from prepared chicken
Trimming from onion and celery
3 cups cold water
2 cups canned chicken stock
1 bay leaf
1 tablespoon peppercorns
1/4 bunch fresh parsley

Place all ingredients in a large, deep pan, heat to boiling, reduce heat to a slow boil for 30 minutes or until reduced to 4 cups.

To prepare filling:

Preheat oven to 350 degrees Fahrenheit. In large sauté pan, melt butter over medium heat, add in diced onions, shallot and diced celery, sauté until just starting to brown, stir in flour and sauté for 2 minutes, slowly add in hot stock, stirring well after each addition. When bubbly and thickened, fold in chopped chicken and peas, carrots and sage. Season to taste with salt and pepper. Remove from heat.

Prepare Crust:

On lightly floured board, cut dough into 12 equal pieces. Roll out each piece to 1/4" thickness and about 6" rounds. Place one piece into small round aluminum foil baking pans(6 inch). Top with filling to full. Top with second piece of crust and pinch seams together, cut 2 small slits in top and repeat with remaining dough filling. Place on baking sheet in oven and bake for 30- 45 minutes or until golden brown and hot.

Yield: Six servings
Prep time: 15 minutes
Cook time: 1 hour
Inactive prep time: 30 minutes
Ease of preparation: Intermediate



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