

Chicken or Turkey Pot Pie

8 c. chicken or turkey broth	½ c. cooked, cubed potatoes
1 T. Worcestershire sauce (optional)	½ c. cooked, diced carrots
3 T. cornstarch	½ c. cooked peas
½ c. water	½ c. cooked, minced onions
3 c. chicken or turkey	

In double boiler, heat chicken or turkey broth and Worcestershire sauce. In small bowl, stir cornstarch and water until smooth. Gradually stir cornstarch and water mixture into heated broth mixture. Stir until well blended and smooth. Add chicken and vegetables and mix well. Pour into greased 2½ to 3-quart casserole.

CRUST TOPPING:

1 c. flour	½ c. shortening or lard
½ tsp. salt	2 T. water

Mix flour and salt together. Cut shortening into flour mixture, using pastry blender or two knives scissor-fashion, until crumbly, with particles the size of peas. Add water; stir just enough to mix. Roll out dough ⅛ inch thick, sized to cover casserole dish.

Bake at 350° for approximately 35 minutes until crust is lightly browned. Makes 6 servings.