



Sparkle Kitchen

Jack-O'-Lantern Pot Pies *(makes eight 3½ inch pies)*

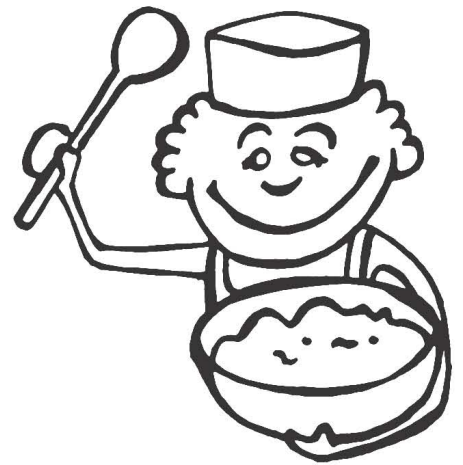
Ingredients

- 4-5 boneless, skinless chicken thighs (about 1 pound)
- 3 cups chicken stock (reserved from cooking the chicken thighs)
- 6 tablespoons butter, divided, plus extra for brushing the crusts
- ¼ cup flour
- ½ cup cream
- 1 tablespoon cornstarch
- ½ cup each diced celery, onion, and carrots
- 2 cloves garlic, diced
- 1 cup potatoes, diced
- 1 cup frozen broccoli florets
- salt and pepper, to taste
- 4 standard-sized pie crusts

Directions

Put the chicken thighs into a large pot and cover with water. Boil until the chicken is cooked, then shred the chicken. Reserve 3 cups of the chicken stock.

In a small bowl, use a fork to mash together 4 tablespoons of butter with the flour. Separately — in a mason jar or tupperware container with a lid — mix the cream and cornstarch, shaking the container hard to mix the two. Set both the flour and cream mixtures aside.



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Pot Pies continued...

In a large skillet with high sides, melt 2 tablespoons of butter. Add the celery, onion, carrots, and garlic, and saute them all together for about 3 minutes. Add the potatoes and the chicken stock. Cover the pan and simmer the vegetables together for 10 minutes or until the potatoes just barely start to soften.

Add the flour and butter mixture, stirring well to incorporate it. Next, add the cream mixture and stir it in thoroughly as well. Bring the ingredients to a gentle boil, stirring the entire time. Once the mixture has bubbled for a minute or two, turn off the heat. Add the shredded chicken and broccoli. Season with salt and pepper to taste.

Let the filling mixture cool while you attend to the pie crusts. Roll the crusts out on a floured cutting board and cut them to fit your ramekins. You'll need 8 tops and 8 bottoms. (If you're using 3½ inch ramekins, like I did, the bottoms will need to be about 7 inches and the tops will need to be about 4 inches.)

Press the bottom crusts down into the ramekins with your fingers and spoon in some filling.

Then, use a sharp knife to “carve” a jack-o'-lantern face into each top crust before you lay it on top of the filling. Use a fork or your fingers to pinch the crust together, and use scissors to snip off any excess. Cover each pie with plastic wrap and refrigerate.

When you're ready to bake these pies, brush the tops with butter and cook them for 30-35 minutes in a 400 degree oven.

Serve them right inside the ramekins, but warn littles to be careful — they'll be piping hot.

Enjoy!