

Chicken Potpie Soup

Ingredients:

- Pie Crust Pastry:
 - 2 cups All-Purpose flour
 - 1 ¼ teaspoon salt
 - 2/3 Cup Shortening
 - 5 to 6 Tablespoons Milk

- Chicken Potpie Soup:
 - 2 tablespoons butter
 - 1 Cup cubed peeled potatoes
 - 1 Cup chopped sweet onions
 - 2 celery ribs, chopped
 - 2 medium carrots, chopped
 - ½ Cup All-Purpose flour
 - ½ teaspoon salt
 - ¼ teaspoon pepper
 - 3 cans (14 ½ ounces each) Chicken Broth
 - 2 Cups shredded cooked chicken
 - 1 Cup frozen corn
 - 1 cup frozen peas

Directions:

- In a large bowl, mix flour and salt; cut in shortening until crumbly. Gradually add milk, tossing with a fork until dough holds together when pressed. Shape into a disk; wrap in plastic wrap. Refrigerate for 30 minutes or overnight.

- On a lightly floured surface, roll dough to 1/8 inch thickness. Using a floured cookie cutter, cut the dough.
- Place 1 inch apart on Ungreased baking sheets. Bake at 425 degrees for 8-11 minutes or until golden brown. Cool on a wire rack.
- For the soup, in a Dutch oven, heat butter over medium-high heat. Add the potatoes, onion, celery and carrots: cook and stir for 5-7 minutes or until onion is tender.
- Stir in the flour, salt and pepper until blended: gradually whisk in broth. Bring to a boil, stirring occasionally. Reduce heat; simmer, uncovered, for 8-10 minutes or until potatoes are tender. Stir in remaining ingredients; heat through.
- Serve with pastries.

- Yield: 6 servings