

Chicken Pot Pie

Ingredients

- 1/4 cup chopped onion
- 1/4 cup butter
- 1/2 cup Bisquick baking mix
- 1/2 tsp pepper
- 2 cups chicken broth
- 2/3 cup half & half
- 3 to 4 cups cooked chicken, cut in chunks
- 1 tbsp chopped pimiento
- 1 tsp Worcestershire sauce
- 2 cups Bisquick baking mix
- 2 tbsp shortening
- 1/3 cup milk

Instructions

- Cook and stir onion in butter in large saucepan until tender.
- Blend in baking mix and pepper, cooking over low heat and stirring until mixture is bubbly. Remove from heat.
- Stir in rest of ingredients through the Worcestershire sauce. Heat to boiling, stirring constantly for 1 minute.
- Pour mixture into ungreased 11 ½ x 7 ½ inch baking dish.
- Stir baking mix, shortening and milk to a soft dough. Gently smooth dough into a ball on a floured cloth covered surface. Knead 5 times.
- Roll dough into an 11 x 7 inch rectangle, cut several slits for venting and place over hot filling in baking dish.
- Bake about 15 minutes in a 450 degree oven.
- Let stand for several minutes and then serve.