

## Buttermilk Chicken Pot Pie

Created by: Mike & Jenny Church of [Church of Poutine](#) using Kerbey Lane Cafe Buttermilk Pancake Mix

### INSTRUCTIONS

For the Dough:

- *2 Cups Kerbey Lane Buttermilk Pancake Mix*
- *4 TBS Butter, cut into thin tabs*
- *1 tsp Herb Mixture (rosemary and thyme, fresh and finely chopped)*
- *2 tsp Salt*

For the Filling:

- *1 Cup Corn, fresh or frozen*
- *1 Cup Peas, fresh or frozen*
- *½ Cup Carrot, diced*
- *½ Cup Onions, diced*
- *2 cloves Garlic, minced*
- *4 TBS Butter*
- *4 TBS Flour*
- *2 Cups Chicken, pulled and previously cooked*
- *1 ½ Cups Chicken Broth*
- *1 tsp Rosemary, fresh and finely chopped*
- *1 tsp Thyme, fresh and finely chopped*
- *½ tsp Crushed Red Pepper*
- *Salt and Pepper to taste*

### INSTRUCTIONS

1. In a large mixing bowl, combine the dry pancake mix and tabs of butter, pinching the butter and flour together to form very thin flakes of butter. Combine as thoroughly as possible.
2. Add remaining dough ingredients, and form into a ball of dough. Knead in the bowl for 2-3 minutes, adding flour as needed. Put in the refrigerator to chill.
3. In a saute or sauce pan over medium-high heat, saute the whole vegetables for the filling (corn, peas, carrots, onions, and garlic) until soft. Season to taste remove from the pan, and set aside when completed.

4. In the same pan, add the 4 TBS of butter to melt. When fully melted, gradually add the 4TBS of flour to form a roux. When there are no remaining lumps, and the color is golden brown with a nutty aroma, re-add the cooked vegetables and chicken. When the ingredients are fully mixed together, add the fresh herbs, red pepper, and chicken broth, stirring constantly to avoid lumps. Bring to a boil, then reduce to a simmer, cooking filling to the consistency of a thick gravy. Season to taste and aside to cool.
5. Remove the ball of dough from the cooler, and divide it into two unequal parts, about  $\frac{1}{3}$  and  $\frac{2}{3}$ .
6. Roll the larger portion on a floured surface into a 12-14 inch disk, with a uniform thickness between  $\frac{1}{4}$  and  $\frac{1}{2}$  inch.
7. Carefully peel the large disk from the rolling surface and place into a lightly oiled 10 inch pie pan of your choosing. Trim the excess dough with a small knife. Put back in the cooler to continue chilling.
8. Roll the remaining dough into what will be your upper crust, a disk with the same thickness as before but about 10-11 inches in diameter. If at any point you mess up, just ball the dough back up and put it back in the refrigerator for 10 minutes to let the dough relax.
9. When the upper crust is rolled, remove the pie pan and lower crust from the cooler, and add the filling. Carefully place the upper crust on top, carefully crimping the edges together with a fork.
10. Beat 1 egg, and use a pastry brush to coat the entire top crust in a thin egg wash. Using a small knife, cut slits into the top to allow gasses to escape. Sprinkle a dash of coarse salt on top of the egg wash.
11. Bake in a preheated oven at 350 degrees for 20-25 minutes, until the upper crust is a beautiful golden brown color.
12. Let the pie rest for 10-15 minutes, and then enjoy!