

FOX RUN

V I N E Y A R D S TM

Chicken Pot Pie

Ingredients

- 1 tablespoon butter
- 1 medium sized onion, diced
- 2 carrots, diced
- 4 celery stalks, diced
- 1 turnip, diced
- 2 cloves garlic, sliced
- 1 teaspoon dry thyme
- 1 quart cream
- 1/2 cup all-purpose flour
- 1/2 cup Fox Run Doyle Chardonnay
- 1 lb. cooked chicken breast or thigh meat, chopped 1/2"
- 2 French baguettes, 1/2" thick sliced
- 8 oz. raw milk sharp cheddar, grated
- 1/2 cup leaf parsley, rough chopped

Procedure

1. In a large saucepan on medium heat, add the butter, onions, carrot, celery, turnip, garlic and thyme. Cook for 1 minute stirring occasionally.
2. Add the cream. Simmer for 20-30 minutes.
3. In a small bowl, mix the flour and wine with a whisk. Add to the cream mixture while whisking then continue cooking, whisking occasionally, for another 5 minutes or until it thickens. Pour into a shallow container and cool completely or overnight.
4. Spread a tablespoon of the pot pie mixture on the bread slices. Arrange on a baking sheet and top each with the cheese and parsley mixture.
5. Bake at 375°F for 7-8 minutes or until the cheese is golden brown and the chicken mixture is bubbling slightly.



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