

Breaking Bread

with the Williams Family...
Ingrid's Recipes



Maw-Maw's Chicken Pie

This simple recipe gives rise to a golden, cake like crust. Try replacing a portion of the chicken with an equal amount of frozen, thawed vegetables, or stir a cup of shredded cheese into the soup mixture.

Ingredients:

- 4 cups chopped cooked chicken
- 1 (10 3/4 oz.) can cream of chicken soup, undiluted
- 1/2 cups chicken broth
- 2 tablespoon cornstarch
- 1/2 cups self-rising flour
- 1 cup buttermilk
- 1/2 cup butter, melted

1. Place chopped chicken in a lightly greased 12x8 inch baking dish.
2. Whisk together soup, broth, and cornstarch; pour mixture evenly over chicken.
3. Whisk together flour, buttermilk, and butter. Spoon batter evenly over chicken mixture.
4. Bake at 400° for 40 minutes or until crust is golden brown.