Chicken Pot Pie

Serves 4. Recipe from Delta Queen archives is in “The Delta Queen Cookbook: The History and Recipes of the Legendary Steamboat” by Cynthia LeJeune Nobles.

1 carrot, diced (1/2-inch pieces)

1 rib celery, diced (1/2-inch pieces)

1/2 cup diced yellow onion (1/2-inch pieces)

1/4 cup frozen green peas

2 tbls. vegetable oil

2 large boneless, skinless chicken breast halves, cut into bite-size chunks

21/2 cups chicken stock

1/2 cup diced potatoes

1⁄3 cup heavy cream

1 tbl. sherry

Salt and pepper

1 (10x15-inch) puff pastry sheet, thawed if frozen

Egg wash (1 egg beaten with 1 tbl. water)

Chopped fresh parsley, for garnish

1. In a heavy saucepan, sauté carrot, celery, onion and peas in vegetable oil until onion is translucent. Add chicken and cook 2 minutes. Add stock and simmer 15 minutes. Add potatoes and cook until tender. Add cream and cook until mixture thickens slightly. Stir in sherry, salt and pepper.

2. Preheat oven to 375 degrees. Spoon chicken mixture into 4 ovenproof soup plates or ramekins (5- or 6-ounce size). Prepare pie tops by cutting circles of pastry 1/4 inch smaller than plates or ramekins. Top chicken mixture with pastry rounds. Brush pastry with egg wash and prick with a fork. Bake until golden brown, 25 to 35 minutes. Garnish with parsley when serving.