

Country Chicken Pie

- 2 c ch. chicken
- 1 16oz can peas +
carrots (dr)
- 1 10 1/2 oz cr of Mush.
- 1 4 1/2 oz mush slices
- 2 T. milk
- 2 T. minced onion
- 1/2 - 1 tsp thyme leaves
- 1 10 oz pie cr. mix
- 1 egg beaten.

Combine all ingred except
pie cr. mix + egg. Mix well.
Prepare + roll out pie crust
mix. 9" crust pie. Fit bottom
loosely into 9" pie plate.
Spoon chicken mixture into
crust. Spread evenly. Cut slits
to allow steam to escape.
Put top crust over chicken.
Brush crust evenly w/ egg.
Bake 40-45 min @ 400°
Let stand 5 min before serving
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