

CONNECTICUT THANKSGIVING CHICKEN PIE

The original recipe by Mrs. A. L. Webster appears in *The Improved Housewife* (1844). The recipe, with commentary, can be found in Keith Stavely and Kathleen Fitzgerald's *Northern Hospitality: Cooking By the Book in New England* (University of Massachusetts Press, 2011).

MAKES ONE LARGE PIE, 8 SERVINGS

1 5-6 pound roaster chicken

¼ teaspoon salt

¼ teaspoon freshly ground black pepper

¼ pound (1 stick) unsalted butter, cut into 16 pieces

1 tablespoon flour

Pie dough, equivalent to 2 9-inch crusts

Puff pastry dough, equivalent to 2 9-inch crusts

(these last 2 items may be either store bought or made from the “Short Pastry” and “Puff Pastry” handouts, respectively)

Preheat oven to 425°F.

Joint the chicken into 6 pieces (2 breasts, 2 wings, 2 thighs).

In a large pot, stew the chicken pieces along with the remaining carcass in water to cover for about 1½ hours.

Remove the chicken pieces from the broth to a bowl and dust with flour. Season with the salt and pepper, and set aside to cool. Reserve the broth.

Line a large baking dish with the pie dough and then line the dough with parchment paper or tin foil. (We used a 3 quart dish, 11½ x 8¾ x 3 inches.) Fill with pie weights, dried beans, or rice and bake for 10-15 minutes, until the bottom of the crust is dry. Remove from the oven to a wire rack.

Put the chicken pieces into the bottom crust, dot with the butter, and pour in enough of the reserved broth to cover the chicken.

Cover the pie with the puff pastry dough, lightly crimping the sides together.

Place on a baking sheet and bake for 15 minutes at 425°F. Reduce the oven heat to 400°F and bake for an additional 45 minutes, until the top is lightly browned.

Set on a wire rack, cool briefly, and serve.

Yes, there are chicken bones in this authentic nineteenth-century pie! Diners are permitted to remove them with their fingers as they eat.