



## MAINE CHICKEN PIE

- 1 Stewing Chicken
- 1 1/2 Quarts Water
- 2 Teaspoons Salt
- 1 Small Onion
- 1 Carrot
- 1 Stalk Celery
- 3/4 Teaspoon Monosodium Glutamate
- 3 1/2 Cups Chicken Broth
- 1/2 Cup Sifted Flour
- 1/2 Teaspoon Onion Salt
- 1/2 Teaspoon Celery Salt
- Dash Pepper
- 3 Drops Yellow Food Coloring
- Pastry

## DIRECTIONS

1. Place chicken in a large kettle.
2. Add water, 1 teaspoon salt, onion, carrot, celery, and 1/2 teaspoon monosodium glutamate.
3. Simmer, covered, for 3 1/2 hours.
4. Remove the bird to a rack. Strip meat in large pieces. Refrigerate when cooled.
5. Combine flour, onion salt, celery salt, pepper, remaining salt, and remaining monosodium glutamate with 1/2 cup chicken broth. Mix until smooth.
6. Heat 3 cups chicken broth to boiling.
7. Add flour mixture, whisk to prevent lumping.
8. Cook over medium heat, stirring constantly, until smooth and thickened. Add food coloring.
9. Add chicken and blend well.
10. Line a deep 9 inch pie plate with pastry.
11. Fill with chicken mixture. Cover with pastry.
12. Seal and flute edges. Make several venting slits in the top.
13. Bake in a 400 degree oven for 45 minutes.