



CHICKEN PIE WITH SWEET POTATO CRUST

- 3 Cups Diced Cooked Chicken
- 1 Cup Diced Cooked Carrots
- 6 Cooked Small White Onions
- 1 Tablespoon Chopped Parsley
- 1 Cup Evaporated Milk
- 1 Cup Chicken Stock
- 2 Tablespoons Flour
- 1 Teaspoon Salt
- 1/8 Teaspoon Pepper

SWEET POTATO CRUST

- 1 Cup Sifted Flour
- 1 Teaspoon Baking Powder
- 1/2 Teaspoon Salt
- 1 Cup Cold Mashed Sweet Potatoes
- 1/3 Cup Melted Fat
- 1 Egg, Well Beaten

DIRECTIONS

1. Sift flour with baking powder and salt.
2. Work in mashed potato, fat and egg.
3. Roll to 1/4 inch thick.
4. Arrange chicken, carrots, onions, and parsley layers in casserole.
5. Combine milk and chicken stock.
6. Add slowly to flour, blending well.
7. Cook until thickened, stirring constantly.
8. Season and pour over chicken and vegetables in casserole.
9. Cover with crust.
10. Bake in a 350 degree oven for 40 minutes.