

Dutch Oven Camp Chicken Pot Pie

by Kimberly Cook

Ingredients:

- 1 pkg. frozen peas and carrots
- 1 cup chopped Vidalia (sweet) onion
- 3/4 cup butter
- 3/4 cup all-purpose flour
- 3 cups chicken broth (or more, to preference)
- 3 Tbsp cooking sherry (optional)
- 1 tsp salt (to taste)
- 2 tsp dried rosemary
- 2 tsp fresh ground pepper
- 1 tsp cayenne pepper (optional)
- ½ cup heavy cream
- ~3 lbs boneless, skinless chicken breast (Cook at home for easy campsite assembly; or, you can use cooked chicken found in the shelf-stable meat aisle at the grocery, which requires no refrigeration.)
- 1 cup sharp shredded cheese
- two pastry crusts (refrigerated or homemade)



Picture by dutchovendude.com

Preparation at Home:

- Put uncooked chicken and just enough water to cover the chicken in a large pot on your stove. When the water reaches a rolling boil, turn down slightly (until pot reaches simmering temperature—a slight bubbling around the edges) and boil for five minutes, or until done in the center. You can use tongs or a fork to gently adjust the pieces of chicken to make sure the water is reaching all the pieces equally. Do not overcook, as this will make the chicken tough. After five minutes, remove pot from heat and let chicken stand in hot water for five additional minutes. Remove from water and let cool on cutting board/mat. When cool, chop or pull apart with two forks. Package cooked chicken in Zip-Loc and refrigerate until ready to assemble at the campsite.
- In a large skillet, sauté onion in butter until tender. Add flour, salt, rosemary and pepper and stir until blended. Gradually stir in broth and reduce heat to maintain a simmer; heat and stir for 2 minutes or until thickened. Remove from heat and add cream. Add more/less chicken broth until consistency is that of a creamy sauce. Remove from heat and store in Zip-Loc bag.

Assembly Instructions (campsite)

- Start coals and add charcoal underneath your Dutch Oven.
- Place one pastry crust in the bottom of a Dutch Oven, deep-dish casserole aluminum pan (3-quart capacity).
- Pour chicken and sauce/vegetable mixture over top of crust. Stir to combine.
- Sprinkle top with shredded cheese.

- Place second pie crust on top and crimp edges.
- Place liner with pie in Dutch Oven; put lid on oven and add coals to the lid).
- Bake in Dutch Oven until top is brown and mixture is hot (about 15-30 minutes).
(Remove coals if top tends to get too brown before mixture is hot.)

Serve with green vegetable or salad--your choice.

¹An alternative method, when making multiple batches and preparing a large amount of chicken, is to put chicken and water in a crock pot and cook on low temperature for 5 hours.)