



Chicago's Favorite Chicken Pot Pie

Adapted from Marshall Field's Mrs. Hering's original 1890 chicken pot pie recipe:

3-pound rotisserie made chicken (4 cups chicken bitesize pieces)
6 tablespoons unsalted butter
1 large onion, diced (about 1 cup)
3 carrots, sliced thinly on the bias (1 cup)
3 celery stalks, sliced thinly on the bias (1 cup)
1/2 cup all-purpose flour
1 1/2 cups whole milk
2-1/2 cups chicken broth
1 teaspoon small fresh thyme leaves
1/4 cup dry sherry
3/4 cup frozen green peas, thawed
2 tablespoons minced fresh parsley
1 teaspoon salt
1/2 teaspoon freshly ground black pepper
2 refrigerated dough pie crusts, room temperature

Egg Wash: 1 egg beaten with 1 tablespoon water
Garnish: 4 small parsley sprigs

Prepare Chicken and Broth: Remove cooked chicken from the bones. (Save the bones to make chicken soup) Dice and shred chicken into bite-size pieces. Pour any broth into measuring cup; add water or chicken broth to make 2-1/2 cups; set aside.

Before Baking: Preheat oven to 400 degrees F. Set aside 4 (10 to 12 ounce) pot pie oven bowls or individual ramekins. Line large shallow baking pan with aluminum foil.

Prepare Chicken Pot Pie Filling:

- Melt butter in large saucepan over medium heat. add onion, carrots, and celery; cook stirring occasionally for 10 minutes until onion is soft and translucent.
- Add the flour and cook, stirring, for 1 minute.
- Slowly whisk in the milk and reserved chicken broth. Bring to a boil; decrease the heat to low, stirring often for 10 minutes. Broth will thicken. Add the reserved chicken meat, thyme, sherry, peas, parsley, salt, and pepper; stir well. Taste and adjust the seasoning if necessary.

Prepare the Pie Crust:

Bring the pie crust to room temperature before unrolling. (about 30 minutes)
Working with one pie crust at a time; unroll pie crust on rolling surface. Lightly roll crust until even. Cut 2 circles from each pie crust about 1-inch larger than the bowl's circumference. If you don't have enough dough; press the dough trimmings together to form complete circles. You will have 4 dough rounds.

Fill Pot Pie Bowls: Divide the warm chicken filling among four 12-ounce pot pie bowls or individual ramekins.

Add Top Dough Crust: Lay a dough round over each pot pie filling. Tuck overhanging dough back under itself; flute the edges with a fork. Cut a 1-inch slit in the center of each crust. Brush tops of pies with egg wash.

Bake Pot Pies: Place pies on the lined baking pan; bake in preheated 400-degree F oven for 25 minutes or until pastry is golden and filling is bubbling.

To Serve: Cool about 10 minutes; serve hot. Garnish with small parsley sprig.
Yield: 4 individual chicken pot pies.

Cook's Note: Inspired by the 1890 Original Chicken Pot Pie, I updated it to use several convenience products. I used prepared rotisserie chicken, premade refrigerated dough crusts, frozen peas, and made 4 servings rather than 6. The recipe can also be made using a fresh chicken, a from-scratch pie dough, and increased to make 6 servings. For the original recipe, see the link below

Inspired by: Mrs. Hering's Original 1890 Recipe Chicken Pot Pie from Dr. Neil Gale, Ph.D. <https://drloihjournal.blogspot.com/2018/12/marshall-fields-mrs-hering-original-chicken-pot-pie-recipe.html>

About the Recipe: Harry Selfridge, a young manager at Marshall Field and Company recognized the potential of this rich, creamy chicken pot pie, filled with tender carrots, celery, and peas. Enrobed in a golden crisp pastry, it is true delight for an elegant lunch or cozy comfort dinner. This updated version makes it easy to prepare the filling ahead of time using some convenience ingredients.

Short Recipe History

"By 1890, Marshall Fields had established itself as a place where ladies were welcome to congregate. But there was just one thing missing: food. That's when Mrs. Sarah Hering came along. An enterprising clerk in the State Street millinery (hat) department, she had been trained in Field's "give the ladies what she wants" tradition of customer service. When she overheard two customers grumbling that they had nowhere to eat, she thought nothing of offering them the homemade chicken pot pie she had brought for lunch. She set up a table, served up her pie, and without knowing it, started a restaurant – and a revolution. The ladies were so grateful that they convinced Mrs. Hering to make more pies for the next day, telling her that they would bring friends to lunch." The word spread and Mrs. Hering was soon selling her pies at a counter in the millinery department. It wasn't long before a small tearoom was born at Marshall Field's and the Walnut Room Restaurant, selling a Mrs. Hering's Chicken Pot Pie, grew to be a favorite in Chicago, Illinois for over a century.

For more detail: see: <https://drloihjournal.blogspot.com/2018/12/marshall-fields-mrs-hering-original-chicken-pot-pie-recipe.html>