

## **Biscuit-Topped Chicken Pot Pie (with Bacon!)**

### **For the Filling**

4 slices bacon, diced	4 cups chicken broth
1 large onion, chopped	1 12 oz bag frozen peas and carrots
4-5 scallions with their tops, chopped	1 tablespoon chopped fresh thyme
3 stalks celery, chopped	1 small jar of chopped pimentos
2 cups of diced chicken	Salt and pepper to taste
¼ cup all-purpose flour	

Preheat oven to 450° Fahrenheit. Sauté diced bacon in a large skillet. Drain on a paper towel. Sauté the onions and celery in the bacon fat. Add the diced chicken (if it is raw, cook it through, if left-over, just stir in). Stir in the flour and cook until browned. Stir in the broth and make gravy. Add the frozen peas and carrots, fresh thyme and chopped pimentos and cook for about 5 minutes. Add the cooked bacon. Season to taste.

### **For the for Biscuits (note – make dough and refrigerate before starting the filling)**

2 cups self-rising flour  
8 tablespoons (1 stick) very cold butter  
1 cup cold buttermilk (or 1 cup plain milk with 1 tsp. white vinegar)

Cut the butter into the flour with a fork or a pastry blender until the chunks of butter are like small peas. Mix in the cold buttermilk. Place dough on a lightly floured board and roll it about ½ inch thick. Fold in thirds. Roll out again. Fold in thirds. Repeat this once more. Wrap the dough in plastic wrap and refrigerate

In the 5 minutes while the filling cooks, roll the cold dough until it is ½ inch thick and cut your biscuits.

Transfer the filling to a casserole dish. Put the biscuits on top of the filling so that they are touching. Bake at 450° F for 10-12 minutes until golden brown on top. Brush biscuit tops with melted butter.