

Homemade Pot Pies Add Warmth To Winter

(NAPSA)—The image of a steaming pot pie is one of the best wintertime has to offer, right up there with a cup of hot chocolate and marshmallows, a fire crackling behind the hearth, or curling up with a good book and favorite wool afghan.

But did you ever stop to wonder where that boxed pot pie in the freezer actually came from? Sure, the packaging is reassuring and the brand may be familiar, but do you know the month when it was manufactured? Do you know if the factory where it was made is located anywhere near you? It's another mystery in the freezer.

In fact, the frozen chicken pot pie has become so ingrained in many of our minds that we might forget that anyone still makes homemade chicken pot pies. But they do, and you can, too, using the following quick and easy recipe from Fleischmann's Yeast and Argo Corn Starch:

Lemon Chicken & Asparagus Pot Pie is a "deep dish pie" made up of a savory chicken stew with velvety gravy, all baked under a bread "lid."

Divided into six ramekins—our miniature soufflé dishes—before baking, the pot pie's crust traps steam, forming a "bread pot" in which juicy chicken chunks mix with refreshing tarragon and the tang of asparagus spears. At the same time, mushroom slices and chopped green onion add pizzazz to the silky lemon cornstarch gravy.

The rich, buttery crust is merely a sheet of refrigerated crescent roll dough from the supermarket, a concession to the need for practicality. Draped over each ramekin, the crescent roll dough browns beautifully and becomes flaky and crispy at the edges.

Lemon Chicken & Asparagus Pot Pie

1 tablespoon butter OR



Lemon Chicken & Asparagus Pot Pie is a warm, savory way to enjoy a cold winter evening.

margarine
2 cups sliced button, shiitake or other mushrooms
¼ cup finely chopped green onion
1 teaspoon tarragon
½ teaspoon fine-grind black pepper
½ teaspoon salt
2 tablespoons lemon juice
1½ cups milk
2 tablespoons Argo or Kingsford's Corn Starch
2 cups cubed, cooked chicken
2 cups frozen chopped asparagus, thawed
1 package (8 ounces) crescent roll dough

Directions

Preheat oven to 375°.

Melt butter in a large skillet over medium heat. Add mushrooms, onion, tarragon, pepper and salt. Cook and stir frequently for 5 minutes or until softened. Stir in lemon juice. Whisk the milk with the cornstarch. Gradually stir into the

mushroom mixture. Bring to a boil, stirring until thickened. Stir in the chicken and asparagus and remove the heat.

Spray six 1-cup ramekins with cooking spray. Transfer the filling mixture to prepared ramekins. Unroll the crescent dough and seal the perforations using fingertips. Cut into six squares.

Gently stretch each square of dough to cover each ramekin, allowing the edges to overhang. Place ramekins on a baking sheet. Bake for 12 to 15 minutes or until top is golden and filling is warmed through.

Recipe Tip: Flavors like tarragon, asparagus and mushroom tend mainly to please adult palates. To make this recipe a home run with kids, substitute mixed vegetables, green beans, peas, carrots or broccoli in place of the asparagus. Try using parsley flakes in place of tarragon.

For more information, visit www.argostarch.com or the Web site www.breadworld.com.