

THREE ONION POT PIE

Ingredients

1/4 C. Salted butter/margarine	1 C. Diced white onion	1 C. Diced red onion
1 C. Diced yellow onion	1 C. Sliced carrots	1-1/2 C. Mushrooms, quartered
1 C. Sliced celery	3/4 C. Diced red bell pepper	2 C. Diced chicken
1/2 C. Flour		

Sauce

1/4 C. Microbrew wheat beer	3/4 C. Cream	1 C. Chicken broth
1-1/2 tsp. Chicken base	1 Tbsp. Fresh minced thyme	1/8 C. Minced parsley
1/2 C. Basil, chopped	1/4 tsp. Black pepper	3/4 tsp. Salt
1 tsp. Minced garlic	1/2 C. Thinly sliced green onions	1 (36 oz.) Pie crust dough, prepared

Method

Combine first set of ingredients, except for flour, in a large heavy saucepan. Place over medium-high heat & cook for 10 minutes, stirring often. Add flour and stir well to combine with vegetables. Add "sauce" ingredients and stir well. Bring to simmer, while stirring frequently. Let cook for 10 minutes after coming to a simmer.

Place 10 ounces of filling in each of 12 individual baking dishes. Set aside and cool slightly. Divide dough into 12 pieces weighing 3 ounces each. Roll dough 1/8" thick to fit baking dishes. Place rolled dough over cooled filling & crimp around edges to seal. Cut three small slits into the top. Bake at 375° for 45 minutes until crust is browned.

