

Elizabethan Chicken pie

Serves 4

From www.Seatofmars.com

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9 inch unbaked pie pastry
Half dry white wine
Half teaspoon of Cinnamon
Eighth teaspoon of Mace
Quarter of a cup of Currants
Quarter of a cup of Raisins
Half a cup of pitted prunes
1 two and half pound Chicken cut into 12 -15 pieces
Half a teaspoon of Salt
1 Tablespoon of butter cut into small pieces
1 Tablespoon of brown Sugar

- 1) Line the bottom of a 2 quart ovenproof casserole dish with pie pastry and bake at 425 degrees for 10 minutes. Allow to cool.
- 2) In a large bowl mix wine and spices
- 3) Add dried fruits stir, and allow to stand for around 15 minutes
- 4) Toss Chicken pieces in wine and fruits, sprinkling with Salt as you mix
- 5) Place mixture in a pie shell and dot with butter.
- 6) Cover and bake for 45 minutes at 350 degrees.
- 7) Uncover and sprinkle with brown sugar. Bake, uncovered, for an additional 15 minutes or until the Chicken is done.
- 8) To serve, scoop out Chicken with serving spoon scraping up a section of pie crust with each portion.

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