

CHICKEN CASSEROLE WITH LATTICE TOPPING

Lattice top is made with strips of puff pastry woven together. Thaw the sheets of puff pastry and cut them into strips about 1" wide. Cut the length of the dough not the width. Cut each strip into 3 pieces. Lay 3 strips on an ungreased cookie sheet. Then weave 2 strips crosswise to form the lattice tops. Lightly beat an egg with a fork and add about 1-2 teaspoons of water. Brush this over the top of the lattice pieces. Bake for 5 minutes or until lightly browned at 350°. Do this earlier in the day and lightly reheat before serving.

Casserole. Sauté 2 cup chopped onion, celery and carrot in 2/3 cup butter until tender. Add 1 cup flour and stir until smooth. Cook 1 minute, stirring constantly. Slowly add 4 cups of chicken broth and 2 cup half and half. Stir constantly until thickened. Then add 7-8 cups of chopped cooked chicken and 2 cup thawed green peas. Season with salt and pepper. Pour into a 9X13 pan. (This can be frozen) Or bake at 350° for 45 minutes or until bubbling. Serve in bowls topped with lattice pieces.

Additions to the casserole; Dill, rosemary, thyme, juice of $\frac{1}{2}$ of a lemon, 4 tablespoons sherry or white wine, sliced almonds, mushrooms, garlic, or sliced water chestnuts.