

## Chicken Pot Pie



8 lb. whole chicken  
4 ½ quarts water  
6 cups flour  
3 Tbsp. margarine, softened  
6 eggs  
3 tsp. salt  
1/8 cup water  
½ tsp. baking powder  
2 ½ quarts chicken broth  
5 quarts water  
2 quarts peeled, diced potatoes

Cook chicken in 4 ½ quarts water until meat is tender. Remove 2 ½ quarts broth. Cool and de-bone. Meanwhile, combine flour, margarine, eggs, salt, 1/8 cup water, and baking powder with a large spoon. Mix well, then form into five separate balls by hand. Let dough rest 20-30 minutes. Roll out each ball of dough. Cut into squares. Combine chicken broth, five quarts water, potatoes, and saffron and bring to a boil. Drop squares of pot pie dough into boiling liquid, keeping squares separated until they are partially cooked. Cook about 20 minutes. Immediately before serving, add cooked chicken and heat through.

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