



Great Pies (Variant)

From Baroness Lady Genievieve Charbonneau

1 Deep dish pie shell and lid	1/4 cup red and green seedless Grapes halved
1 to 2 whole Chicken breast	1/4 cup slivered Apples
1/8 tsp Cinnamon	1/8 cup red and green chopped Peppers
1/8 tsp. Nutmeg	1/8 tsp Cinnamon
1 bag Carrots (peeled and sliced)	1/8 tsp Nutmeg
2 Zucchini (peeled and sliced)	Dash Saffron
1/4 cup chopped Spinach	dash Pepper
1/4 cup Raisons	1/3 Plum wine
1/4 cup Peas	

Boil the Chicken in water with the cinnamon and nutmeg added to it. Cook till done. Remove Chicken and set aside to cool. When cooled, take Chicken breasts and discard the skin. Shred or chop the meat into bite-sized pieces. In the remaining broth cook the carrots until tender. Set aside until these are cooled.

Take peeled sliced zucchini and arrange this in the bottom of the pie shell, add in the carrots, Chicken, peas, spinach, raisons, peppers, grapes and apples. Sprinkle with cinnamon, nutmeg, saffron and pepper. Make sure everything is evenly distributed in the pie shell. Pour in the wine and secure the pie lid in place. Cut holes to let steam escape. Bake at 350 for 1 ½ hours until done. Dish is served hot or cold.

Serves 8.

Sideboard Options: Original recipe calls for 3 different types of Chicken and/or Beef and the use of red wine instead of plum wine. I personally prefer the Chicken and plum wine. Variation in vegetables portions and types was often based on what was available seasonally. Often I use what ever is left over in my garden.