

BY ELEANORE PARK

### Mrs. Hering's Famous Pot Pie

*The Walnut Room,  
Marshall Field's, Chicago,  
1890s*

**Total Time:** 30 minutes

**Serves:** 4

Preheat oven to 450 degrees. Cut circles from **1 sheet frozen puff pastry dough, thawed**, to fit the tops of four 10- to 12-ounce ovenproof ramekins. Cut 2-3 slashes in each circle and set aside. // In a large saucepan, melt **3 tablespoons butter** over medium-high heat. Whisk in **¼ cup all-purpose flour** until there are no lumps, and cook 1 minute more. Add **2 cups chicken broth**, whisking constantly until smooth. Bring to a boil and cook, whisking occasionally, until thickened, about 4 minutes. Add **½ teaspoon kosher salt** and **freshly ground black pepper to taste**. Stir in **3 cups cooked, shredded chicken breast**, **½ cup small frozen peas, thawed**, and **½ cup diced carrots**. Divide mixture among baking dishes. Top each with a pastry round, tucking edges into ramekin. Beat **1 large egg** with a **splash of water**. Lightly brush pastry tops with egg wash. Place baking dishes on a baking sheet and transfer to oven. Bake until pastry is golden and filling begins to bubble, about 25 minutes. Serve hot.

—Adapted from *"Marshall Field's Cookbook: Classic Recipes and Fresh Takes From the Field's Culinary Council"*  
by Steve Siegleman



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