



Cornbread Crusted Chicken Pot Pie

October 2018 | Teton River, Driggs, Idaho

Serves 6

This is one of the most satisfying open fire meals I can think of. Chicken pot pie is a complete campfire dish with vegetables, protein, starch and dairy. All you need besides a plan and ingredients is a cast iron skillet or Dutch oven with a lid and a spoon.

On this trip we bought a wooden spoon, which split in half as I opened the skillet that has a tendency to seal lid to base while cooking. But as you will see if you watch the video, it all worked out.

Ingredients:

- 2 whole roasted chickens - remove meat from bone, shred into smaller pieces and store in a ziplock bag
- 3 cups mirepoix: diced onions, celery & carrots
- 2 sticks of unsalted butter
- 1 pack cornbread mix
- 1/2 cup flour
- Salt & pepper
- 2 corn cobs - strip corn from the cob and store in a ziplock
- 1 bunch scallions - chop & add to corn ziplock
- 1 box chicken stock - 32oz
- 1 egg
- 1 cup milk - combine egg & milk in a sealable container

Start your fire and let burn until you see a solid bed of coals.
Place a 12.5" inch Lodge cast iron skillet in the coals.

Place a stick of butter in the skillet then add the mirepoix, stir until the vegetables soften. Then add the flour, stirring constantly until fully incorporated, follow with salt & pepper and chicken stock. Now add the shredded, roasted chicken. Stir and allow the ingredients to tighten up, remove from the coals.

In a separate container combine cornbread mix, egg & milk, corn & scallion and stir until smooth. Pour the cornbread batter over the top of the chicken and spread to cover all. Place a top in the skillet and return to coals. Finally place dry kindling around the skillet to start fire on the sides of the Dutch oven.

Allow for it all to cook without touching the lid for 30 minutes. Remove from the coals and tap the lid with a rock or some other heavy object. It needs convincing to open. The top of the chicken pot pie should have a nice, brown crust.