

## **Pot Pie (Slippery Kind)**

**Recipe submitted by Wilma R. Reppert**

**Nationality/Ethnicity – Pennsylvania Dutch**

### **The Story Behind the Recipe**

This is a Pennsylvania Dutch recipe that my mother learned from her mother-in-law, Lovina Wordon Reppert, to satisfy my father's wish for his mother's home cooking. Our immigrant ancestor, Stephan Reppert, came to this county in 1727 from Bonfeld, Germany. He settled in Berks County, Pennsylvania, along with many other German immigrants.

### **Ingredients:**

- 5 cups flour
- 1 tablespoon salt
- 1½ cups shortening
- ⅓ cup fresh parsley, chopped (or 1 tablespoon dried)
- ⅔ cup water
- 6 medium potatoes, peeled & quartered
- Chicken or beef

### **Preparation Directions:**

To prepare Pot Pie dough, cut shortening into flour and salt mixture until pieces are very fine.

Gradually add water to flour, knead and roll out into a ⅛-inch thick sheet. Cut into 2-inch squares and let dry for about an hour.

Meanwhile, cook in a covered Dutch oven, beef until well done or chicken until tender in two quarts of water. (It is best to sear the beef prior to adding water.) Cool and debone and set aside.

Drop pie squares into boiling broth one or two at a time. Add potatoes. Add additional water or canned broth, if necessary. Add salt and pepper to taste. Makes 8 servings.