



THE
KERBER'S
FARM
COOKBOOK

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A Year's Worth of Seasonal
Country Cooking

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Chicken Pot Pie

{ MAKES ONE 9 - INCH PIE }

Kerber's Farm was originally a poultry farm, and one of its best-selling items was chicken pot pie. When I purchased Kerber's in 2013, I wanted to honor this heritage and continue the legacy by reimagining this popular dish. This decadent and rich comfort food is sure to please, and it has been voted the "tastiest dish" by Taste of Long Island.



2 boneless chicken breasts
2 tablespoons olive oil
1 teaspoon pepper, plus more for topping
2½ teaspoons salt, plus more for topping
¾ pound Yukon Gold potatoes, chopped into 1-inch pieces
5 tablespoons unsalted butter
1¼ cups diced onions
¾ cup all-purpose flour, plus more for rolling out
¾ cup heavy cream
¼ cup chicken stock
1 tablespoon granulated sugar
½ cup frozen carrot and pea mix
1 tablespoon chopped parsley leaves
1 tablespoon chopped sage
1 egg, for wash
1 pie crust dough (see page 52)

Preheat the oven to 350°F.

In a medium bowl, add the chicken breasts, oil, pepper, and 1 teaspoon of the salt. Mix and coat completely. Place the chicken on a baking sheet and bake for 20 to 25 minutes, until completely cooked through. Set aside. Turn off oven.

Do not peel the potatoes. While the chicken is cooking, add the potatoes to a medium pot and fill with water until they are covered by 1 inch of water. Bring to a boil over medium heat and cook until tender. Once the potatoes are cooked, drain the water completely and set them aside to cool while you make the rest of the filling.

In a saucepan on medium heat, melt the butter. Add the onions and cook until translucent, approximately 5 minutes. Whisk the flour into the butter and onions, and then add the heavy cream and chicken stock. Continue to whisk until combined. Add the sugar, the remaining 1½ teaspoons salt, and carrot and pea mix. Mix until combined.

Remove from the heat and add the contents to a medium bowl. Add the potatoes, parsley leaves, and sage and mix. Chop the roasted chicken into 1-inch pieces and add to the bowl. Mix until combined. Let the mixture chill in the refrigerator for 1 to 2 hours.

Preheat the oven to 350°F. In a small bowl, mix together the egg and 1 tablespoon of water. Set aside.

Cut the refrigerated pie crust dough into two equal halves. Lightly dust the countertop with flour and roll out each piece of dough to a 10-inch circle that is approximately $\frac{1}{8}$ inch thick. Carefully lift one rolled-out crust into a 9-inch pie plate and gently shape to the form of the plate. Pour the chilled chicken filling into the crust and spread evenly. Place the second half of the dough over the top of the pie, trimming any excess dough that hangs over. Tuck and crimp the edges along the perimeter of the pie crust. If desired, the excess dough can be rolled out, cut into a shape with a cookie cutter, and then placed on top for decoration (we use a rooster).

Brush the top of the crust with the egg wash and place the rooster cutout (if using) on top. Also brush the cutout with the egg wash. Lightly sprinkle salt and pepper over the pie.

Place the pie on a baking sheet and set it in the oven. Bake for 25 to 30 minutes, and then cover the pie with foil and continue baking for an additional 20 minutes. Let the pie rest for 5 to 10 minutes and then serve.

