

**TROOP 74 POT PIE**  
FOR LUNCH OR DINNER  
SERVES 8

*Equipment*

*#12 Dutch oven*

*40 charcoal briquets*

*Serving spoon*

*Ingredients*

*2 lb cooked chicken or 3 - 14 oz cans of canned chicken, cut into chunks*

*1 bag (2 lbs) frozen mixed vegetables*

*1 can cream of chicken soup*

*1 can cream of mushroom soup*

*1 can of refrigerator biscuits*

*Instructions (read TWICE before beginning)*

- 1. Light Charcoal briquets*
- 2. Wash hands*
- 3. Pour mixed vegetables and chicken into Dutch Oven and mix together with spoon.*
- 4. Pour the 2 cans of soup on top and spread around evenly*
- 5. When the coals are half white, Place 25 briquets on the lid*
- 6. Place the Dutch oven on top of the other 15 briquets.*
- 7. Cook for 20 minutes*
- 8. Remove the lid and place the biscuits on top of the pot pie*
- 9. Cover and cook for 15-20 more minutes*
- 10. When the biscuits are brown, its time to eat!*