

About Storytime Teller

Storytime Teller has relations to a small-town baker who has won many baking awards. Their hobby includes baking and creating new concoctions in the kitchen through experimenting. They love to make food from scratch but also know some shortcuts that could help speed up the process of baking.



How To Make Mini Pot Pie Muffins

A quick lesson on how my Mini Pot Pie Muffins came to be and how to make them

My family has a tradition of only letting the women of the family cook the food for Thanksgiving. While this tradition might sound old-fashioned, I assure you it's not. The men in my family are incapable of cooking a large amount of food safely. While the men of my family were nearly incapable of cooking by themselves, I was excited with the anticipation of being able

to join the women for Thanksgiving and other feasts. For the first time on Thanksgiving of 2020, I could join the women of my family in making food for Thanksgiving. The food is made before Thanksgiving, and while everyone comes over for the day, so I had time to prepare. I was seventeen and put so much pressure on myself. I decided to make something new that my family would like to try: Miniature Chicken Pot Pie Muffins. I knew my family would enjoy these miniature chicken pot pies because my family loves chicken pot pies in general, so miniature pies to have while my family eats the rest of their food would be an excellent side dish to try to make.

Why the Pressure?

The reasoning of why my family banned men from cooking food comes in several parts. One Christmas, when I was maybe 5 or 6, I remember my papaw spilling half of the apple-cinnamon cider with his shaky hands. Since then, my mamaw has had to put towels around the crockpot so that her counters would not get stained again. Yet again, the men had failed the women through my father when countless times my mamaw put my father in charge of taking the extra buttery biscuits out of the oven before they burned for Thanksgiving and Christmas dinners. Nearly every time, he would forget about the biscuits and have to buy new biscuits. Eventually, my mamaw bought a new timer so we would no longer rely on my father. After the women learned their lesson, the men were banned from the kitchen altogether. However, that did not save us from this past Christmas when my uncle dropped an entire box filled with my aunt's delicious homemade Puppy Chow. Everyone was upset because there was only one other box of Puppy Chow, and we all had to limit ourselves.

Given the reputations that the men in my family have set, I knew I could not mess up as the men of my family did in the kitchen. It was a cold Thanksgiving in 2019 when my family

asked if I would participate in cooking for next year's Thanksgiving feast. It was months before the 2020 Thanksgiving when I began looking for recipes I could modify for my family that year. Eventually, TikTok's algorithm detected my query and sent me the perfect solution: a short video of a young woman making miniature chicken pot pies. I knew then and there that I needed to find my own way to create this scrumptious concoction.

Overcoming Difficulties

I saw that some of the ingredients were difficult to obtain given the location of my hometown Fall Branch. I decided to give it a try regardless. However, I did run into other difficulties while I was making them as well: the biscuits would fluff up too much, there would not be enough room to put the pie filling in the middle, the pie filling would not mix well, the frozen pieces would clump together too much, and the nearby stores would not have the ingredients I needed. After testing ways to fix or replace all these issues, my tasty treats were ready for sharing.

The first time I made my test batch of the mini pot pies in the early fall of 2020. Some of the initial problems I ran into were:

- The biscuits expanded too much in the oven, leaving little to no room in the middle to insert the pie filling.
- In the next batch, I tried to use canned vegetables instead of frozen ones, but some vegetables had burned in the oven.

I had to modify the original recipe by substituting ingredients so that I could obtain the ingredients easier. For some of the ingredients, I purchased off-brand items or replaced them altogether.

- For my recipe, I substituted chopped canned chicken for rotisserie chicken.

- I also used an off-brand version of biscuits instead of *Pillsbury* biscuits.

I learned that mixing the filling with your hands will blend the ingredients better as well. After my first few test batches, the mini chicken pot pies were ready. It only took about forty minutes to make in total.

Where Did These Side Dishes Come From?

These mini chicken pot pies are now a favorite of mine to make and a favorite of others to eat at Thanksgiving. I wish to take credit for creating these delicious treats, but I found the recipe on TikTok from a popular baking account: @recipe. Making them does not take long (about thirty-five to forty minutes), and the ingredients are relatively cheap. However, I modified it to make it more convenient for people who cannot easily obtain the original ingredients to bake. While the original recipe is easy to follow and cheap, the modifications I have made have brought the initial price down and have cut off some time from the original estimated time. It typically makes around twenty mini pies.

Ingredients	Additional Needed Items
<ul style="list-style-type: none"> ● One (1) can of Cream of Potatoes (10.5 oz.) ● One-half (½) cup of Milk ● One (1) bag of Frozen Vegetables (10.8 oz.) ● One (1) can of Shredded Chicken (5 oz.) OR One (1) Rotisserie Chicken ● Two (2) cans of biscuits (16.3 oz.) 	<ul style="list-style-type: none"> ● Muffin Pan ● Non-stick Spray ● Medium-sized Mixing Bowl

Preparation of Your Delicious Treats

1. Preheat the oven to 400°F (205°C).



This is what your shapes should look like before they go into the oven.

2. Take the biscuits out of their casing and roll them out with a rolling pin so that the dough is not too thick and will not expand as much when it bakes. It is important to flatten the biscuit dough out; otherwise, the biscuit dough will expand and not have room in the middle for the pie filling.

3. Spray the muffin pan with non-stick spray, covering the pan's surface.

4. Place the biscuit dough in the muffin pan holes, trimming the edges if the dough peeks out of the hole.

5. Bake the biscuit shapes for fifteen minutes in the oven at 400°F.



This is what your filling should look like.

6. While the biscuit shapes are in the oven, combine a can of cream of potatoes, ½ cup of milk, one bag of frozen vegetables, and the shredded chicken into a medium bowl. Add additional salt and pepper if desired.

7. Mix together and break up any big clumps of frozen vegetables or chicken if needed. (I like to mix the food with my hands to ensure there are no big lumps of food and the stuffing ingredients have mixed well.)

8. After preparing the filling, you have finished the preparation period, and the actual baking can begin!

Let's Get Baking

1. After you take the biscuit shapes out of the oven, open the middle of the forms by pressing the sides of the biscuit sides to the side of the muffin pan holes to ensure there is

room for stuffing inside. There should be enough room in the middle of the muffin shapes for a shot glass to fit inside the hole.



This should be about the amount of space needed in the middle for the filling.

2. After you have made room in the center, take a spoon and begin to insert small amounts of the chicken stuffing mixture into the biscuit hole.

3. Put the biscuits back into the oven and bake for another 15 minutes or until fully baked.

4. Take them out of the oven and let them cool. After they have cooled, enjoy!



*Finished product!
Enjoy!*