

French Canadian Tourtière

Yield: 1 – 9” inch pie

Ingredients:

2 large		Russet potatoes, rough diced
125 mL	½ c.	Potato Water
454 g	1 lb.	Lean ground pork
227 g	½ lb.	Lean ground beef
1 lg.		Onion, diced.
1 clove		Garlic, minced
7 ½ mL	1 ½ tsp.	Salt
2 ½ mL	½ tsp.	Dried thyme, crushed
	½ tsp.	Poultry seasoning
	¼ tsp.	Ground sage
	¼ tsp.	Ground black pepper
	¼ tsp.	Ground cinnamon
	¼ tsp.	Ground nutmeg
	⅛ tsp.	Ground cloves

1 recipe for a 9” double crust pie shell (using lard)

Egg wash

Procedure:

- In cold salted water, bring the potatoes to a boil and simmer until fork tender.
- Drain reserving some of the water.
- Mash the potatoes and set aside.
- In a saucepan, combine all other ingredients.
- Cook over medium heat until the mixture boils, stirring occasionally.
- Reduce heat to low and simmer until the meat is cooked (about 5 minutes)
- Stir in mashed potatoes and allow to cool to room temperature.
- Preheat oven to 425° F (220° C)
- Spoon the mixture into the pie crust and set the top pinching the edges to seal.
- Cut a few slits in the top crust for venting.
- Cover edges of pie with strips of foil.
- Bake for 20 minutes, remove foil and bake an additional 15 to 20 minutes until golden brown.
- Let cool 10 minutes before slicing.