Recipe for: Meat Pie (Tourtiere)

from the kitchen of Eileen Turcotte 3.06

4 lbs. ground Pork (Thinner)

2 1/2 teaspoon salt

1/4 tsp. pepper 1/4 tsp. Cloves

1/4 tsp. ground allspice

1 tsp. poultry seasoning

2/3 cups chopped onions

Water

3 med or 4 medium potatoes

serves:

2 or 3 double pie crusts

(I also put a little touch of ground cloves)

preheat oven 450 degrees for 10 minutes Reduce heat to 350 and Continue baking for 30-40 minutes or until Crust is golden.

(You can adjust the pie to whatever you want for seasonings.

Onion

In large skillet, combine pork salt, pepper, allspice, poultry season and onion. Cover all Add water to ~~cover~~ of it.

Simmer uncovered for 2 or 1/2 to 3 hours. Make sure you mash the meat often while cooking it, for the first hour. You can stir it if you want once in a while Liquid dissapates during cooking leaving a very moist meat filling. Strain the cooked meat to remove excess fat.

I boil my potatoes while I wait for meat in the last 1/2 hour Mash potatoes plain no milk or butter important to Remember You can mash it in w/ meat if you want.