

Recipe for Tourtiere

Please note: This is not my original recipe. It was taken from the Christmas edition of *Canadian Living* magazine in 1991.

(Please read my notes at the bottom before starting)

1 tbsp. vegetable oil	¾ tsp. salt
*1 pound lean ground pork	½ tsp. of cinnamon, pepper & summer savoury
*1 pound lean ground beef	1 ½ cups beef stock
3 onions chopped	¼ tsp. cloves (I don't use)
3 cloves garlic minced	½ cup chopped fresh parsley
2 cups sliced mushrooms	1 cup finely chopped celery
1 egg beaten	1 cup fresh bread crumbs
1 tsp. water	
Sherry optional	

Pastry for double crust 9 or 10 inch (23-25 cm) pie.

*The original recipe calls for 2 pounds of lean ground pork only, but I do half and half with beef/pork like my Mom used to do.

1. In a large skillet, heat oil over med-high heat; cook meat breaking up with wooden spoon, for 7-10 minutes or until no longer pink. Drain off fat.
2. Stir in stock, onions, garlic, mushrooms, celery, salt, cinnamon, pepper, savory and cloves; bring to boil. Reduce heat to med-low and simmer, stirring occasionally, for 35-45 minutes or until about 2 tbsp. liquid remains.
3. Stir in bread crumbs and parsley. Taste and adjust seasonings. Cover and refrigerate until cold or for up to 1 day. On lightly floured surface, roll out bottom pastry and fit into pie plate.
4. Spoon filling into pie shell, smoothing top. Roll out top pastry. Moisten rim of pie shell with water. Cover with top pastry, pressing edges together to seal. Trim and flute edges.

5. Combine egg with water and brush over pastry. Cut steam vents in top and bake @ 375 F for 40-45 minutes, or until golden brown. Let cool for 10 minutes before cutting.

My Notes

- this recipe makes one very large pie, so you will need a very large skillet. If you don't have one, brown meat in fry pan and transfer to big pot/dutch oven etc., to cook with rest of ingredients.
- if making multiple pies, the above step is important if you don't want to find yourself in meat-pie-hell. (2x recipe will make 3+ pies, 3 x recipe will make about 5 normal sized pies)
- adding some sherry is nice too
- you will always have more liquid than noted in step 2 above, so just drain it out.
- you can wrap and freeze unbaked pie for up to 2 months. Partially thaw for about 6 hours in refrigerator and bake at 375 F for 1 ¼ hours. Protect edges with foil during last 30 min. (I have also frozen cooked pies and they are fine.)
- if you freeze pies cooked or not, cook bottom pie shell in oven for 10 minutes or so before filling with meat – to avoid soggy bottom crusts when thawed and cooked.

We serve it with a spicy chutney. Enjoy!