



Tourtiere

By Chef Denise

Ingredients:

Filling:

1 Large potato peeled and cut in pieces cook in pot of water

2 cup of water

1 tsp salt

2# ground pork

1 large onion diced into 1 ½ cup

½ tsp ground cloves

¼ tsp ground nutmeg

¼ tsp ground allspice

½ tsp dried thyme

½ to ¾ tsp salt

1 tsp pepper

Directions:

Cook potatoes in boil water, when tender drain but **save the water**.

Mash potatoes but leave them chunky

Medium pot little oil brown pork meat, drain excess fat

Add onions, spices, salt and pepper, reserved potato water bring to a boil, turn down and simmer about 35 minutes

Add mash potatoes.

Set aside and cool

Preheat oven to 375 degree.

Roll dough and place in a deep pie pan.

Spoon meat on bottom crust, top with top crust

Pinch around the pie, cut some slashes in a decorative circle on the crust. Egg wash and brush the top of pie.

Bake pie 45 minutes

Till golden

Cool 10 to 15 minutes before serving.

Serve 10

Bon Appétit