

Tourtiere

Ingredients

Filling:

- 2 large potatoes, peeled & cut up
- 1 pound ground pork
- 1/2 cup finely chopped onion
- 1/2 cup beef broth
- 1 clove garlic, minced
- 1 bay leaf
- 1/2 teaspoon salt
- 1/4 teaspoon ground ginger
- 1/4 teaspoon freshly ground pepper
- 1/8 teaspoon ground cloves

To make filling

1. Boil potatoes in salted water until tender, about 20 minutes. Drain and mash.
2. In large saucepan, brown pork; drain off fat. Stir in onion, beef broth, garlic, bay leaf, 1/2 teaspoon salt, ginger, pepper, and cloves.
3. Cover; simmer for 20 minutes, stirring often.
4. Discard bay leaf.
5. Stir in mashed potatoes; cool.

Crust:

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|---|---|
| <input type="checkbox"/> 2 cups all-purpose flour | <input type="checkbox"/> 1/4 cup cold water |
| <input type="checkbox"/> 2 teaspoons baking powder | <input type="checkbox"/> 1 teaspoon lemon juice |
| <input type="checkbox"/> 1/2 teaspoon salt | <input type="checkbox"/> 1/2 teaspoon dried thyme,
crushed |
| <input type="checkbox"/> 2/3 cup shortening or lard | |
| <input type="checkbox"/> 1 beaten egg | |

To make Crust

1. Stir together flour, baking powder, and 1/2 teaspoon salt.
2. Cut in shortening till pieces are size of
3. small peas.
4. Combine beaten egg, cold water, lemon juice, and thyme; sprinkle 1 tablespoon egg mixture over flour mixture; toss with a fork until dough forms into a ball. Divide ball in two.

Put it together

1. Roll dough to line bottom of 9" pie plate.
2. Fill with meat mixture.
3. Roll out remaining dough and put on top of pie. Trim and flute edges.
4. Bake about 30 minutes or until done. Let stand 15 minutes before serving.