



TOURTIERE

This classic French Canadian meat pie is traditionally served at Christmastime. In *Past & Present: A Marketville Mystery #2*, Calamity (Callie) Barnstable prepares a tourtiere for her friend and Past & Present team member, Shirley Harrington.

Ingredients

2 lbs. lean ground pork
3 small onions, minced
1/2 cup boiling water
1 clove garlic, minced
1 tsp. salt
1 tsp. sage
1/4 tsp. celery salt
1/4 tsp. pepper
1/8 tsp. ground cloves
3 medium cooked and mashed potatoes
Pastry for deep two-crust 9" pies
1 egg (optional) for egg wash

Directions

In a large pot, cook pork, onion, water, garlic and seasonings over low heat until the meat loses its color and one half of the water has evaporated
Cook covered for 45 minutes
Mix potatoes into meat. Cool.
Roll out dough and fit into pie plate. Cover with top crust. Seal and flute edges and slash crust. Brush with egg wash, if desired.
Bake at 450 for 10 minutes and then 350 for 30-40 minutes.
Serves 8
Recipe can be doubled or tripled
Can be frozen baked or unbaked: Do not defrost to reheat

Recipe and photo courtesy of Heather Ferguson