

French Tourtiere

Prep Time: 45 Minutes

Cook Time: 45 Minutes Ready In: 1 Hour 30 Minutes

Servings: 8

"This is a hearty and savory meat pie. Ground pork is cooked up with onions and garlic until brown and crumbly, and then simmered in broth with spices and parsley. This delicious filling is then spooned into a pastry crust, topped with another crust and baked. Serve with garlic mashed potatoes."

Ingredients:

- 1 onion, chopped
- 1/2 clove crushed garlic
- 2 tablespoons oil
- 1 ½ pounds ground pork
- 3/4 cup chicken broth
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 tablespoons chopped fresh parsley
- 1 pinch ground mace
- 1 pinch ground sage
- 1 pinch ground savory
- 2 (9 inch) unbaked pie shells
- 2 tablespoons cream



Directions:

1. In a saucepan, sauté onion and garlic in oil until light brown. Add ground pork. Cook until light brown, stirring until crumbly; drain. Stir in broth, salt and pepper. Cook for 10 minutes or until liquid is nearly absorbed. Add spices and parsley. Cool to room temperature.
2. Spoon filling into pastry lined 9 inch deep dish pie plate. Top with remaining pastry; seal edges and cut vents. Brush with cream.
3. Bake at 425°F for 20 minutes. Reduce temperature to 350°F. Bake for 20 to 30 minutes longer, or until golden brown. Serve warm or cold.