



French Canadian Tourtière

Jacob · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

2 hrs

Description

Traditional French Canadian tourtièrgrave meat pie served on Reveacuteillon Christmas Eve

Ingredients

- - 1 pound lean ground pork - ½ pound lean ground beef - 1 onion
- diced - 1 clove garlic
- minced - ½ cup water - 1 ½ teaspoons salt - ½ teaspoon dried thyme
- crushed - ¼ teaspoon ground sage - ¼ teaspoon ground black pepper - ? teaspoon ground cloves - 1 (14.1 ounce) package double-crust pie pastry
- thawed

Instructions

1. Combine pork
2. beef
3. onion
4. garlic
5. water
6. salt
7. thyme
8. sage
9. black pepper
10. and cloves in a saucepan. Cook
11. stirring occasionally
12. over medium heat until mixture boils. Reduce heat to low and simmer until meat is cooked
13. about 5 minutes. Allow to cool to room temperature. Preheat the oven to 425 degrees F (220 degrees C). Spoon meat mixture into pie crust. Cover with top crust and pinch edges to seal. Cut slits in top crust so steam can escape. Cover edges of pie with strips of aluminum foil. Bake in the preheated oven for 20 minutes; remove foil and return to the oven. Bake until golden brown
14. 15 to 20 minutes. Let cool 10 minutes before slicing.