



Tourtière French Canadian Meat Pie

Oscar · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

3 hrs 15 mins

Description

This French Canadian meat pie tourtière contains pork potatoes onions and spices

Ingredients

- - 1 large baking potato - 1 ½ pounds ground pork - 1 large onion
- minced - ½ teaspoon salt - ½ teaspoon ground black pepper - ½ teaspoon ground cinnamon - ¼ teaspoon ground cloves - 1 pinch ground allspice - ½ cup water - 1 (14.1 ounce) package double-crust pie pastry
- thawed - 1 large egg
- beaten - ¼ teaspoon paprika
- or to taste

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat the oven to 450 degrees F (230 degrees C). Prick potato several times with a fork and place onto a baking sheet. Dotdash Meredith Food Studios Bake in the preheated oven until easily pierced with a fork
2. 50 minutes to 1 hour. Let cool for 10 minutes
3. then discard skin and mash flesh. Turn the oven off. Dotdash Meredith Food Studios Place mashed potato into a large skillet with ground pork
4. onion
5. water
6. pepper
7. cinnamon
8. cloves
9. and allspice. Bring to a boil
10. then reduce the heat and simmer until very thick
11. at least 1 hour. Dotdash Meredith Food Studios Preheat the oven to 350 degrees F (175 degrees C). Line a deep-dish pie plate with one pastry. Spoon in pork and potato filling. Dotdash Meredith Food Studios Cover with remaining pastry. Brush with beaten egg and sprinkle with paprika. Cut a steam vent in pastry. Dotdash Meredith Food Studios Bake in the preheated oven for 50 minutes. If the edges brown too fast
12. cover them with a strip of foil. Serve warm. Dotdash Meredith Food Studios