

TOURTIERE PIE

Originally from the December 1979 edition of Seventeen Magazine, this recipe has become my family's New Year's Eve meal. For added festivity, use any extra pastry dough to cut out stars to add to the top of the pie. ~ Emma

Ingredients

2 tablespoon butter or margarine
2 cups chopped onion
1 ½ lbs. ground pork (or beef)
15 oz. can of crushed tomatoes
½ cup chopped celery leaves
1 tablespoon finely chopped garlic
½ teaspoon salt
½ teaspoon whole dried thyme
¼ teaspoon ground nutmeg

¼ teaspoon ground mace
¼ teaspoon ground cloves
¼ teaspoon pepper
2 teaspoons cornstarch
1 cube (1 teaspoon) chicken bouillon dissolved
in ½ cup cold water
¼ cup chopped parsley
1 egg, beaten
Top and bottom pastry for 9" pie



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Directions

Melt butter in skillet over med-high heat. Add onion and sauté. Add pork, breaking up with fork, and cook until no pink remains. Drain fat. Add tomatoes (undrained), celery leaves, garlic, salt, thyme, nutmeg, mace, cloves & pepper. Reduce heat, simmer uncovered for 30 minutes until mixture is quite dry. Dissolve cornstarch in chicken bouillon mixture. Stir into meat mixture and cook until mixture comes to a boil and thickens, about 2 minutes. Add parsley. Cool meat filling while you prepare pastry. Prepare pie and brush top with beaten egg. Bake at 425° F for 15 minutes, turn heat to 350° and bake another 40 minutes until golden.

We usually double the recipe to make two pies. Works well to make the doubled filling in a Dutch oven. A 28 oz. can of crushed tomatoes works when doubling.