

Tourtiere (French Meat Pie)

250 grams (1/2 lb) ground beef
250 grams (1/2 lb) ground pork
1 small onion, finely chopped
1 clove garlic, minced
1/3 cup water
1 celery stalk, finely chopped
1 large carrot, finely grated
3 packets OXO chicken bouillon
1 bay leaf
1 medium potato, finely grated
1/4 teas. pepper
1/2 teas. cinnamon
1/8 teas. cloves
1/8 teas. nutmeg
1 recipe pastry for a 9 inch double crust pie
1 egg yolk
1 Tbsp water

In a large skillet, brown beef and pork with onion and garlic, drain fat. Stir in water, celery, carrot, OXO packets, and bay leaf. Bring to a boil, reduce heat and simmer 7-8 minutes. Add potato and spices and cook for 5 minutes. Remove from heat. Spoon meat mixture into pie shell, place second pie shell over top of pie. Flute edges, make several slits on top of pastry crust. Mix egg yolk and water and mix well. Brush top of pie crust with egg mixture. Bake at 375 for 30-40 minutes. Makes 8 servings.