

Tourtière French Meat Pie

(Makes 1 - 10" pie)

Brown Together:

2 lbs ground pork
1 medium onion chopped
2 garlic cloves minced

Seasoning:

1 bay leaf (discard after simmer)
1/2 tsp ground ginger
1/8 tsp ground cloves
1/2 tsp salt
1/4 tsp pepper
1-10.5 oz can of beef broth
Corn starch as needed

Add seasonings to browned meat simmer on low 5 minutes and add corn starch to thicken. Cool the prepared meat filling in the skillet before putting it into the pie crust.

Crust:

Combine together
2 cups flour
2 tsp baking powder
1/2 tsp salt
2/3 cup shortening

Combine & sprinkle flour mixture 1 tbs at a time. Make enough for one top & bottom crust

1 egg well beaten
1/4 cup cold water
1 tsp lemon juice
1/2 tsp dried thyme leaves

Take the pie out of the refrigerator and let it warm to room temp. Bake it at 400F for 20 minutes