

Tourtière – Andrew

650-700 g lean ground pork

1 small onion, minced

$\frac{1}{2}$ c boiling water

1 clove garlic, minced

1 $\frac{1}{2}$ t salt

$\frac{1}{4}$ t black pepper

$\frac{1}{4}$ t sage

Pinch ground clove

Pinch ground cinnamon

2 medium potatoes, boiled and mashed

1. Combine all ingredients, except the potatoes. Simmer until meat is cooked and half of the liquid is gone. Watch that it is not too wet.
2. Cover and cook over low heat for 45 minutes.
3. Add potatoes to meat mixture and cool. Skim off fat.
4. Bake in pastry shell at 450°F for 10 minutes, then 350°F for 30-40 minutes.