

## **Tourtière**

1 lb ground pork  
1 ½ lb ground hamburger (can use ground bison, moose or venison)  
2-3 stalks diced celery  
1 large diced onion  
3 cloves crushed garlic  
1 cup beef broth  
4 – 5 cups cooked, mashed potatoes  
1 tsp Thyme  
½ tsp All spice  
¼ of tsp cinnamon  
¼ tsp red pepper flakes or to taste  
Preheat oven to 350 – 375 degrees



In large skillet, fry ground meat, add celery, onion, garlic. Drain excess fat from meat. Add 1 cup of beef broth to mix.

### **Make pie crust:**

5 cups flour  
1 pkg cold lard or shortening  
2 eggs (one for crust, one for egg wash)  
1 cup cold water  
1 tsp vinegar

Add flour and shortening together using pastry mixer, mix until flaky, don't overmix (leaving bits of shortening in flour mix)

Whisk 1 egg and cold water with vinegar in a small dish.

Mix a well in the middle of the flour mix, slowly pour liquid mix into the centre of well. Mix flour and lard into the middle mixing and rotating the bowl. Fold lightly until forming flaky dough. Do not overmix.

Roll out half of dough to cover pie plate.

Grab meat filling mixture and add mashed potatoes, thyme, all spice, cinnamon and red pepper flakes to meat mixture. Mix well. Add meat mixture to covered pie dish.

Roll out second half of pie dough to cover entire pie. Pinch pie closed firmly, cut off excess dough. Pierce hole in top of pie. Whisk second egg and brush egg wash on top of pie crust.

Place in preheated oven and bake for 45 minutes. Enjoy!

Serve with side of carrots and brown gravy.