

MADAME BERNIER'S TORTIERE

2 lbs. ground lean pork (or a combination of beef, pork and veal)
3 small onions, minced
½ cup boiling water
1 clove garlic, minced
1 tsp. salt
1 tsp. sage
¼ tsp. celery salt
¼ tsp. pepper
1/8 tsp. ground cloves
3 medium potatoes, cooked and mashed
Pastry for deep 2 crust 9-inch pie



In a large, heavy, saucepan, cook meat, onion, water, garlic, and seasonings over low heat. Stir constantly until meat loses its red colour and about half the liquid has evaporated. Cover and cook 45 min. longer over low heat. Mix mashed potatoes into cooked meat mixture. Cool.
Prepare pastry. Roll out half and line a deep 9 inch pie plate. Fill with cooled meat mixture. Roll out remaining dough and cover pie. Seal and flute edges and slash top crust. Bake in 450 degree F. oven for 10 min. and then reduce heat to 350 degrees F. until pastry is lightly browned (about another 20 to 25 min.)

****I use a mixture of ground beef, pork and veal. I make the filling on one day (Usually time 3 or 4 the above recipe) I drain off the liquid and keep it and put both the filling and liquid in the fridge overnight. The next day I lift off the hardened grease from the top of the liquid. I heat the filling and add the liquid, mix both together and then mix in the potatoes. By rising the potatoes rather than mashing, I find that we don't get clumps of potatoes in the filling. I then let it cool while making the pastry. The Tortiere will freeze well for 6 month plus and it is great to have on hand for surprise guest for dinner during the holidays.**