



HAVE KNIVES, WILL COOK

Reveillon Tourtiere

Servings	Active Time	Total Time
8 to 10	30 minutes	1 1/2 hours

Ingredients:

For one double pie crust:

8 oz. butter
2 1/2 cups all purpose flour
1 tsp. salt
4 to 6 Tbsp. cold water

For the filling:

1 Tbsp. olive oil
4 oz. salt pork, diced
1/2 to 3/4 lb. ground pork
1/2 to 3/4 lb. ground beef

1 each medium onion, peeled & grated
1 each large idaho potato, peeled & sliced
1 each garlic cloves, minced
1/4 cup water or broth
1/2 tsp. salt
1/2 tsp. Bells seasoning
1/4 tsp. celery salt
1/4 tsp. ground cloves
pinch ground cinnamon
1 each egg

Directions

1. Cut butter into flour and salt. Add water and form into dough. Divide into two discs. Wrap and refrigerate for 30 minutes.
2. Meanwhile prepare the filling. In a shallow pan, render the salt pork with a tablespoon of oil. Add salt pork, ground pork and ground beef and brown until they are cooked through.
3. Add the onion, potato, garlic and water and simmer until the potatoes are soft and dry. Let the mixture cool slightly, then transfer to the food processor. Pulse until the filling is uniform and grainy, but do not puree.
4. Season the mixture with salt and spices and set aside to cool while you roll the crust.
5. Roll the pie crusts and line a 9" pie pan. Spread the filling into the crust and cover with the top crust. Seal and crimp the edges, brush with egg wash and cut vents in the top.
6. Bake the pie at 375 F for 40 to 50 minutes until golden brown and hot all the way through. Cover the edges of the crust if necessary to prevent burning. Let the finished pie cool for 30 minutes before serving. Store leftovers refrigerated for up to 3 days.