

Tourtière by Nikki Senecal

Ingredients

2 pounds ground pork
1 medium onion, finely chopped
2 c water
1 t cinnamon
1/2 t allspice
1/2 t nutmeg
1/4 t ground cloves
1/2 t celery salt (I know not everyone keeps this, so I'll bring it!)
1 T poultry seasoning
2 c potato, baked
pie crust crust for double crusted pie
milk

Instructions

In a medium saucepan over medium-low heat, combine pork, onion, and water. Simmer gently, stirring often to break up pork, until all liquid evaporates, about 45 minutes. Stir in spices. Add potatoes and beat well to combine thoroughly. Cool thoroughly.

Heat oven to 400 degrees. Line a pie plate with one crust. Spoon in pork/potato mixture. Cut decorative vent in top crust. Add top crust and flute the edges. Brush the top with milk. Bake 30 minutes.