

My Great-Great grandmother's Tourtière Recipe

Prepare favorite pie crust.

Filling

2 lbs. Ground pork

2 lbs. Ground veal

1 lb. Good ground beef

1 Large onion, diced

1 Tsp. Poultry seasoning

1 Tsp. Allspice

Salt & pepper to taste

In a large pot, break up meat.

Add onion, spices, salt & pepper.

Cover with water.

Cook over low heat 12 HOURS, stirring often and breaking up clusters of meat with back of a spoon.

When meat is thoroughly cooked, let stand a few minutes, then thicken mixture with dry bread crumbs.

In a pie plate, add crust, then filling.

Top with crust, make vents, and brush with egg wash for browning.

Bake until crust is brown.

Makes 6 pies.

Pies can be frozen.

--Pauline Perry, Lewiston