

# French Meat Pie

Gay Wing

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

**Yield: 4 pies**

*6 pounds lean ground pork*

*1 large onion, chopped*

*1/2 cup water*

*dash salt*

*2 slices bread, cubed*

*1 large potato, mashed*

*1 teaspoon allspice*

*1/2 teaspoon cloves*

*1/2 teaspoon nutmeg*

*4 two-crust unbaked pie shells*

In a large skillet, combine the pork, onion, water and salt. Cook for one hour (bring to a boil, reduce to a simmer, stir occasionally, separating clumps).

Add the bread, potato, allspice, cloves and nutmeg. Stir well to mix.

Place the bottom pie crusts into pie pans. Prick the bottom crusts with a fork.

Spoon the mixture with a slotted spoon into the uncooked pie shells. Place the top crust on the pies. Crimp the edges with a fork. Prick the top crust with a fork.

Bake in the oven at 425 degrees until the crust is brown.

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Per Serving (excluding unknown items): 287 Calories; 3g Fat (8.9% calories from fat); 8g Protein; 59g Carbohydrate; 6g Dietary Fiber; 1mg Cholesterol; 288mg Sodium. Exchanges: 3 Grain(Starch); 1 1/2 Vegetable; 1/2 Fat.