
Tourtiere II

The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN

1 pound fresh pork, minced
1 small onion, diced
1 small garlic, clove
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon savory
1/4 teaspoon celery salt
1/8 to 1/4 teaspoon cloves
1/2 cup water
pastry for a two-crust pie

Combine the ingredients in a Dutch oven or other heavy pot. Bring to a boil. Reduce the heat and cook uncovered for 20 to 30 minutes or long enough to reduce most of the water. The mixture should be damp but not watery. Remove the garlic clove.

Cool the mixture and pour into a shallow unbaked pie shell. Cover the filling with the second pastry sheet and prick to allow steam to escape.

Bake at 450 degrees for 10 minutes. Then reduce the heat to 350 degrees and bake until the crust is light brown.

Serve hot with chili sauce or other relishes.

(The pie may be frozen baked or unbaked.)

Yield: 1 nine-inch pie

Pork

Per Serving (excluding unknown items): 54 Calories; trace Fat (7.6% calories from fat); 2g Protein; 12g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 1472mg Sodium. Exchanges: 0 Grain(Starch); 2 Vegetable; 0 Fat.