

French Canadian Tourtière

Ingredients for four 8" pie

- 1.2 lb Lean Ground Pork
- 1.2 lb Ground Veal
- 2 lb Lean Ground Beef
- 2 tsp Branch Savory
- 1 tsp Fresh ground pepper
- 2 Medium sized sweet onions
- 14 Salted soda crackers (put them in a large Ziplock bag. Zip closed and using a rolling pin, roll until you have fine crumbs)

Directions

1. Using a nice sized pot, sauté onions with a quarter cup of water until tender. Increase heat to high and add the ground beef, pork and veal, savory and pepper. Stir and cook until meat is no longer pink.

Thicken with salted soda cracker crumbs adding a little at a time and stir. You will know when you have added enough, when you press down on the meat mixture and there is no excess liquid but the mixture is still moist.

Transfer meat to a sized bowl. Let cool too lukewarm. While cooling, remove the fat that comes to the surface, then cover with plastic and place in the fridge and leave overnight.

2. Using your favorite pie dough, filled the pie plate (8" x 1 1/4" aluminum pie plates, disposable version). Make a vent hole on the crust.

To bake, preheat oven to 500 degrees F. Bake for 10-12 minutes. You must keep an eye on the pie. This high heat will ensure bottom crust is not soggy. When the top crust is medium gold in color, turn temperature down to 375 degrees and loosely place a piece of foil just to cover the top. Cook until hot and bubbly.

3. You can serve as is, with ketchup or brown gravy.