

Tourtière based on a recipe from Madame Benoit Cooks at Home by Jehane Benoit copyright 1976 ISBN 0-07-082775-3

This makes three pies

1 lb.	lean ground pork
1 lb.	other ground meat, usually beef
1 lb.	other ground meat, usually lamb, sometimes chicken or turkey
1 tblsp	salt
1.5 tsp	savory
3/4 tsp	ground cloves
6	medium potatoes, grated
3	small onions, chopped
3 cloves	garlic, minced
1 - 1.5 cups	water
3	pie shells with tops
1	egg
2 tblsp	water

Put all but the last three ingredients into an appropriately large pot. Bring it to a boil, while stirring it so all the meat is broken up into very small pieces.

Once it is boiling, turn it down to a simmer and put a lid on it.

Simmer for 30 minutes.

Stir occasionally.

Take it off the heat and let it cool to near room temperature.

If you use the smaller amount of water, you may need to add some, if you use the larger amount, you may need to simmer longer to reduce the liquid. The mixture should be moist, but there should not be any liquid.

Fill the cooled meat mixture into three pie shells and cover with pie dough. Pinch the dough at the edges.

Cut decorative vents in the upper crust or prick evenly all over with a fork.

Brush the top with the egg that has been beaten well with the two tablespoons of water.

Bake in a 400 F oven until the tops are golden.

Madame Benoit's recipe is for 1/3 of this. She uses only pork. She puts it into 6 - 8 tartlet moulds or individual pie plates.

