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Sylvie's French-Canadian Tourtiere Recipe

Ingredients:

- 1 lb ground pork
- 1 lb ground beef
- 2 cloves garlic, minced
- 2 onions, finely chopped
- 1 tsp salt
- 1 tsp savory
- ½ tsp celery seed
- ½ tsp ground cloves
- ½ tsp cinnamon
- 1 cup water
- ½ cup bread crumbs
- pie crust for 2 pies

Instructions:

1. Cook everything, except the pie crusts, together in a pot.
2. Adjust seasonings.
3. Preheat oven to 400°F.
4. Line 2 pie pans with crust. Pour meat filling into pans. Top with pie crust, crimp edges, and cut slit in top.
5. Bake, about 30 - 40 minutes until crust is cooked.
6. Serve hot.

Hints:

- If making in advance, bake, cool, and freeze.
- To serve, thaw, and reheat in oven at 350°F. until heated through, about 20 minutes.

<http://www.quick-german-recipes.com/tourtiere-recipe.html>