

Marg's Tourtiere (Meat Pie)

By Elaine Boulay

MEAT PIE OR TOURTIERE

Time to cook: 45 minutes at 450 degrees, then 10 minutes at 350 degrees.

1 lb. ground pork	1/4 tsp. celery salt
1/2 lb. veal	1/4 tsp. sage
1 onion, chopped	Pinch of ground cloves
1/2 c. boiling water	1 c. mashed potatoes
1 1/2 tsp. salt	Pie crust
1/4 tsp. pepper	

Cook first nine ingredients together over medium heat. Drain fat when cooked.

Mix with 1 cup mashed potatoes.

Bake in crust 45 minutes at 450 degrees then 10 minutes at 350 degrees.

Marg Murtagh