

# Original Canadian Voyageur Tourtiere

6 Servings

## Ingredients:

1/2 lb Ground pork  
1/2 lb Ground veal  
1/3 c Chopped onion  
1/3 c Water  
1/4 ts White pepper  
1 ts Salt  
1/4 ts Ground cloves  
1/4 ts Cinnamon  
1/4 ts Celery salt  
1/4 ts Savory  
1 - 2 potatoes, boiled and -mashed  
1 Pastry for 8" double-crust -pie

## Directions:

Preheat oven to 425F.  
Place pork, veal, onion and water in a saucepan.  
Simmer until color changes.  
Add seasonings; simmer for a little longer.

### **Thoroughly drain meat.**

Mix in mashed potatoes.  
Fit bottom pastry into 8" pie plate.  
Fill with meat mixture. cover with top crust.  
Seal edges as desired and vent top to allow steam to escape.  
Bake for 10 minutes; lower oven temperature to 400F and bake for 20 to 25 minutes or until crust is golden brown and filling is hot.

**Note:** If you prefer a spicier tourtiere increase seasonings to your taste.