

Tourtiere

Chef: Jean Gaba, St. Martha, Kennebunk

Ingredients:

1 ½ lbs. ground lean fresh pork
½ cup water
¼ tsp. garlic powder
½ cup shredded raw carrots
1 tsp. salt
¼ tsp. pepper
½ tsp. dry mustard
½ tsp. sage
½ tsp. thyme
1 cup chopped onion
1 cup mashed potatoes
½ cup roasted chopped almonds (optional)
Pastry for 2 pie crusts (9-inch) – (use your own recipe)



Directions:

Combine the pork, water, and garlic powder in a heavy frying pan, cover and simmer for 45 minutes.

While the mixture is simmering, make mashed potatoes (you can also make them ahead of time)

Add carrots, salt, pepper, mustard, sage, thyme, and onion into the pork and simmer for another 15 minutes.

Mix mashed potatoes into the pork mixture and cool.

Stir in almonds (optional)

Line a 9-inch pan with pastry

Spoon pork mixture into pie crust, cover with top crust. Cut slits in top crust to let steam escape.

Bake at 375 Degrees for 35 minutes or until golden brown.

Tips from the chef:

Jean often makes the pork mixture one day, then makes the crust and bakes the pie the next. This gives the pork plenty of time to cool.

Instead of the standard top crust, Jean uses a cookie cutter to make pig shapes which she then links together.