

## Tourtiere (Meat Pie)

By Elaine Boulay, FCHSC



Renee Darling  
Woonsocket, R.I.

### TOURTIERE

1 lb. ground lean pork  
1 onion, chopped fine  
salt and pepper to taste  
1 1/2 slices fresh bread  
crumbs

1/4 tsp. celery salt  
1/4 tsp. ground clove  
pinch of garlic *Better than*  
1/2 cup water *+ beef*  
pastry for 2 crusts

This branch of the L'Abbee family immigrated from New Brunswick to Tomahawk, Wisconsin in the 1880's. This is a recipe that was handed down in this family.

Cook ground pork with onion in uncovered saucepan. Add remaining ingredients and cook for 20 to 30 minutes longer. Cool and pour into unbaked pie crust. Cover with top crust. Bake in preheated oven at 450 F until crust is golden brown.

The L'Abbee Family  
Submitted by J. Doucette  
Las Vegas, Nevada