

Cantiga's Kitchen

Tourtière (traditional Québec meat pie for Christmas Eve)

(Serves 8)

Ingredients:

- 1 Tbsp vegetable oil
- 2 lb ground pork
- 1½ cups beef stock
- 3 onions, finely chopped
- 3 cloves garlic, minced
- 2 cups sliced mushrooms
- 1 cup finely chopped celery
- $\frac{3}{4}$ tsp salt
- $\frac{1}{2}$ tsp each cinnamon, pepper and dried savory
- $\frac{1}{4}$ tsp ground cloves
- 1 cup fresh bread crumbs
- $\frac{1}{2}$ cup chopped fresh parsley
- pastry for 9" double-crust pie
- 1 egg, beaten
- 1 tsp water



Directions:

In large skillet, heat oil over medium-high heat. Cook pork, breaking into fine texture, until no longer pink. Drain off fat.

Stir in stock, onions, garlic, mushrooms, celery, salt, cinnamon, pepper, savory and cloves. Bring to boil. Reduce heat to medium-low and simmer, stirring occasionally, for 35-45 minutes or until 2 Tbsp liquid remain.

Stir in fresh bread crumbs and parsley. Taste and adjust seasoning if necessary. Cover and refrigerate until cold.

On lightly floured surface, roll out bottom pastry to 1/8" thickness. Fit into 9" pie plate.

Spoon filling into pie shell, smoothing the top. Roll out top pastry. Moisten rim of pie shell with water. Cover with top pastry, pressing edges together to seal. Trim and flute pastry edges.

Combine egg with water, and brush some over pastry. Cut decorative shapes from remaining pastry and arrange on top. Brush with remaining egg mixture. Cut steam vents into top pastry.

Bake in 375 degree oven for 40-45 minutes or until golden brown. Let cool for 10 minutes.

Enjoy with Cantiga Wineworks Cabernet Sauvignon or Cabernet-Shiraz!