

Pork Tourtière



Ingredients

1 Tbsp / 15 mL canola oil
1 ½ lb / 0.75 kg lean ground pork
1 cup / 250 mL finely chopped yellow onion
½ cup / 125 mL finely chopped celery
2 cloves garlic, minced
1 ½ cups / 325 mL beef broth
1 tsp / 5 mL Worcestershire sauce
½ tsp / 2 mL dried thyme leaves
½ tsp / 2 mL EACH salt and ground black pepper
¼ tsp / 1 mL EACH ground allspice and ground cinnamon
1 pinch ground cloves
1 bay leaf
1 large russet potato, baked, peeled and coarsely mashed
Pastry for 9-inch double-crust pie*
1 egg yolk
1 tsp water

Directions

1. In large skillet, heat oil over medium-high heat. Add ground pork and thoroughly cook until no pink remains, breaking up larger pieces with a spatula, about 10 minutes.
2. Add onion, celery and garlic to skillet; stir to combine. Cook about 3 minutes more.
3. Add broth, Worcestershire sauce, thyme, salt, pepper, allspice, cinnamon, cloves and bay leaf; stir to combine.
4. Bring meat mixture to a boil. Reduce heat to medium-low and simmer, stirring occasionally, until broth is mostly evaporated, about 35 minutes.
5. Discard bay leaf and gently stir in mashed potato. Remove skillet from heat. Set aside. (Make ahead: Refrigerate in airtight container for up to 24 hours.)
6. Roll out pastry for 2 pie crusts, fitting one into a 9-inch pie plate. Spoon in cooled filling, pressing down lightly to pack.
7. In small bowl, whisk egg yolk with water; brush some over edge of pastry.
8. Fit top pastry over filling, press edges to seal. Crimp edges with tines of fork. Freeze until firm, about 20 minutes. Meanwhile, preheat oven to 400°F.

9. Brush some of the remaining egg mixture over pastry. Cut steam vents in top.
10. Bake chilled pie in preheated oven until crust is golden brown and filling bubbles slightly through vents, about 50 minutes. Cover with foil during the last 10 minutes, if browning too quickly. Let cool on a wire rack for 10 minutes before slicing.

*If substituting Tenderflake pastry for homemade pastry, bake according to package instructions.

Additional Info

- **Cut:** Ground pork
- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 120
- **Number of Servings:** 6-8