



Not having grown up in a French family, tourtière was never part of my family's Christmas tradition, but one I am more than happy to adopt. Traditionally this is made with pork or a combination of pork/veal/beef. I was lucky enough to receive some beautiful venison steaks and hearts, which I was delighted to include. You can use whatever combination you like. Just remember, you cannot serve tourtière without the ketchup, it would be criminal. Merry Christmas, joyeux Noël à tous!

TOURTIÈRE

Yield 2 pies

FILLING

4 lbs mixture of lean ground pork, veal or beef
2 cups finely chopped onions
2 tsp cinnamon
3/4 tsp cloves
3/4 tsp allspice
3/4 tsp nutmeg
1 cup water (or you can use beef or chicken stock)
1 1/2 cups fine breadcrumbs
salt & pepper to taste

1 Pastry recipe: see below

9" pie dish

1 egg beaten with 1 tsp water

Ketchup: see below

Directions

Make pastry and set in fridge to cool at least one hour.

In a large sauté or pot, cook onions in a bit of olive oil for a few minutes. Add all the ground meat and spices. Cook until meat is browned, breaking up the meat as you go leaving no large pieces. Add the water, salt and pepper and simmer for 1/2 hour to 45 minutes, until most of the liquid is gone.

Take off heat and stir in the breadcrumbs. Correct your seasoning to taste with salt and pepper. Set aside and let cool.

Preheat oven to 400F (200C)

Lightly flour your work surface. Roll out one portion of pastry at a time into a 1/8" thick circle large enough to fit your dish (approx 11" diameter). Place into bottom of pie dish.

Spoon cooled meat into pastry. Dampen the edges of the pastry with water and lay the second sheet on top, pressing the edges together well. Trim off the excess with a sharp knife and crimp the edges. Cut a couple of vent holes or slash the pastry in the centre for steam to escape. Brush with beaten egg wash.

Bake in a preheated oven for 15 minutes, then lower heat to 350F (175C) and bake for another 40 minutes, until the pastry is golden brown. Remove from oven and allow to cool for 15 minutes before cutting. Serve with ketchup.

Note: These pies are great for freezing. To bake from frozen, place directly into a preheated 375F (190C) oven and bake for at least 50 minutes, or until golden and bubbly.



TOURTIÈRE CONTINUED

PASTRY

Yield 6 crusts, 9 to 10" pies

5 1/2 cups all-purpose flour

2 teaspoon salt

454 g (1lb) lard and or unsalted butter, chilled and cut into small pieces

1 tsp vinegar

1 egg beaten

ice water

Directions

In a bowl combine flour and salt. Add butter/lard (I use a combination of both for flavour and texture) and quickly process by crumbling butter into the flour with your fingertips until the mixture resembles coarse meal.

In a 1 cup measure, combine vinegar and egg. Add cold water to make 1 cup. Gradually stir in only enough liquid until the mixture clings together and gathers into a ball.

Divide dough into 6 equal portions. Wrap in cling film and refrigerate at least 1 hour before rolling out. Freeze any extra pastry.

KETCHUP

1 can diced tomatoes

1 cup chopped onion

1 celery stick chopped

1 apple, peach or pear diced (or a combination)

3/4 cup brown sugar

1/2 cup cider vinegar

1 tsp cinnamon

1/4 tsp clove

1/2 tsp allspice

1 tsp salt

1/2 tsp ground black pepper

Directions

In a large pot sauté onions in celery in a bit of olive oil until tender. Add the rest of the ingredients and simmer for one hour. Serve with tourtière. This freezes well, and keeps several months.