

TOURTIÈRE DU LAC-SAINT-JEAN (MEAT PIE QUÉBÉCOIS)

INGREDIENTS

for the pastry

1 1/4 cups all-purpose flour
1/2 teaspoon kosher salt
1/2 cracked black pepper
1/4 teaspoon salt
4 tablespoons unsalted butter, cold
3 tablespoons vegetable shortening
3-6 tablespoons ice cold water

for the filling

1 tablespoon butter
1 large white onion, finely diced
1 clove garlic, minced
1 pound ground pork
1/2 pound ground beef
1 teaspoon salt
1/8 teaspoon pepper
3/4 cup beef broth
1/2 teaspoon sage
A pinch of ground cloves
2 tablespoons chopped fresh parsley
1 tablespoon cream or milk

DIRECTIONS

Prepare your crust: In a bowl, combine the flour, salt and pepper. Cut in the butter and shortening, blending until the mixture resembles coarse sand (with some larger pieces of butter). Add in three tablespoons of the ice water, using a fork to mix the dough together. Add more water, one tablespoon at a time, just until the dough comes together in a slightly crumbly ball. Turn the dough out to a lightly floured surface. Use your hands to shape the dough into a flattened disc. Wrap tightly in plastic wrap and refrigerate for a minimum of 2 hours (up to 24 hours).

Meanwhile, prepare your filling. Heat a large frying pan over medium heat. Add butter, onion and garlic; cook, stirring occasionally until onion starts to brown, about 12 minutes. Add pork, beef, salt and pepper; cook and stir, breaking up the meat with a wooden spoon until fully cooked, about 5 minutes. Add beef broth; cook, stirring occasionally until most of the liquid evaporates, about 10 minutes. Stir in sage, cloves and parsley. Set aside to cool.

Preheat oven to 425F. Spray a pie shell with baking spray.

Divide your dough in half and roll out both halves, lining your pie shell with the first. Spoon meat mixture into the pie and cover with second pastry. Using the ends of a fork, crimp edges of pie shells together to seal. Brush with cream and cut 3 steam vents with a small knife.

Bake at 425F for 20 minutes, then reduce heat to 350F and bake for an additional 30 minutes. Can be served warm or at room temperature.