

CAMPEAU TOURTIERE (Meat pie from "Campeau's Cookery)

Ingredients:

1 lb. lean ground pork
1 c. water
½ c. finely chopped onions
½ c. fine dry bread crumbs
1 tsp salt
1/8 tsp ground sage
dash pepper
dash nutmeg
pastry for a 2 crust 9-inch pie.

Procedure:

Brown ground pork in skillet, draining off excess fat.
Stir in water, onion, bread crumbs, salt, sage, pepper & nutmeg.
Simmer & stir about 20 minutes, covered, till onion is tender.
Line pie plate with pastry and fill with meat mixture.
Seal & flute top of pastry, cutting slits to vent.

Bake 30 minutes at 400° until golden brown.