

## **Courtesy of Maureen Mitchell DiMaggio**

### Tourtiere ... French-Canadian Meat Pie

#### Dough...

Store brand, or homemade (if time allows)

#### Meat Filling...

2 Tbls. vegetable oil 1 tsp thyme  
2 cups chopped onions 1 tsp allspice  
1 Tbls. minced garlic 1 tsp cinnamon  
1/2 pound ground pork 2 bay leaves  
1/2 pound ground beef 1/2 tsp salt  
1 cup chopped fresh tomatoes black pepper to taste  
3/4 cup chicken broth  
1 large sweet potato, peeled, cut into chunks

Heat oil in skillet over moderate heat. Add onions and garlic, cook, stirring frequently, until onions are translucent. Add meat and cook, break up lumps with spoon, until meat loses pink color. Add tomatoes spices, bay leaves and salt. Bring to boil. Reduce heat and simmer uncovered until meat is tender and most of liquid has evaporated. Taste and adjust seasoning if needed.

Meanwhile, in separate pan boil sweet potato until it's fork tender. Drain.

Combine meat mixture and potato, cool before filling pie.

Assemble pie in a 9 inch round pie pan. Bake at 350 until crust is golden brown. Enjoy!

\*\*\* note: For a more subtle flavor, you can add a couple of mashed white potatoes to the pie mixture.