

DENNIS AU'S RECIPE FOR TOURTE (Based on his aunt's recipe for meat pie. Paraphrased from "Voyageur Cooking" The Voyageur News, Spring, 1997, p 4)

Ingredients:

1 lb. bulk sausage  
½ lb. hamburger  
1 cup chopped onions  
2 cups chopped raw potato.

Procedure:

Let ingredients steam in a skillet till soft, then place into pie shell.  
Make a half inch vent hole in the center of the top crust.  
Bake at 350° until brown.

Note: May be eaten hot with gravy or served cold & topped with maple syrup. Potatoes may be mashed or cubed & refrigerated in water overnight. Original versions substitute chicken, game birds or animals for the beef. Meats may be ground or cubed & refrigerated overnight. Cubed meats & potatoes may be layered to make an elaborate *cipaille*. *Cipaille* once contained fish; the word came from the English seapie.