

Ingredients

3 Lbs. Pork butt ground
1 med size onion chopped
2 - 2 1/2 cups of water
about 1/2 teaspoon salt
dash of pepper
* 2 medium size potatoes

Preparation:

Add water to the mix, blend well, cook on low fire and stir often with wisk for about 2 1/2 - 3 hours until juice is almost gone. *Boil two medium potatoes, mash and blend with the pork mixture this will help to bind the meat. Add 1/2 teaspoon all spice and couple dashes of ground cloves mix well put into container let it cool. Fill pie crust you need a top and bottom and cook at 400 degrees until crust turns brown - about 15 - 20 mins. cooking time.