

## Lou's Meat Pie

Prep time: 20 min

Cook time: 2 hrs

### **Ingredients:**

#### Crusts:

3 c. AP flour (all purpose)

2 sticks unsalted butter (sliced & frozen)

1 tsp. kosher salt or large grain

7 tbsp. ice cold water

2 tsp. distilled white vinegar

#### Spice blend:

2 tsp kosher salt or large grain

1 tsp ground black pepper (fresh ground preferred)

1 tsp dried thyme

½ tsp dried sage

½ tsp ground cinnamon

½ tsp ground ginger

¼ tsp grated nutmeg (fresh ground preferred)

¼ tsp ground allspice

¼ tsp ground mustard

1/8 tsp ground cloves

1 pinch cayenne pepper (or to taste)

#### Filling:

1 lrg. Russet potato (peeled & quartered)

1 tsp kosher salt or large grain

1 tbsp butter

1 lrg onion (finely chopped)

1 pinch of salt

½ c celery (finely diced)

4 cloves garlic (crushed)

1 lb of ground pork

1 lb of ground venison or bear

1 c potato cooking water or more (don't forget to retain)

Egg wash:

1 lrg egg

1 tbsp water

**Directions:**

Step 1- Make crust: place flour, frozen butter and salt into bowl of food processor. Pulse on and off until butter breaks down to pea-size, about 30 seconds. Stir together cold water and vinegar; drizzle over flour mixture. Pulse on and off until mixture is crumbly and holds together when pinched (about 10 seconds). Drizzle in more cold water if mixture is too dry.

Step 2- Transfer dough mixture to a cutting board. Press together to form a ball, then flatten into a disc and wrap in plastic wrap. Refrigerate until chilled (about 1 hour).

Step 3- Make spice blend: Mix together salt & pepper, thyme, sage, cinnamon, ginger, nutmeg, allspice, mustard, clove and cayenne in a small bowl; set aside.

Step 4- Make filling: Place potatoes & 1 tsp salt in a saucepan; cover with cold water. Bring to boil, then reduce heat and simmer until tender (10-15 min). Transfer potatoes to a bowl while reserving potato water for later. Mash potatoes with a potato masher until smooth and set aside.

Step 5- Melt butter in a skillet over medium heat. Add chopped onion and a pinch of salt. Cook and stir until onions turn golden (10 to 15 min). Stir in celery, garlic, and spice blend with skillet onions. Stir until mixture is evenly coating onions (about 30 seconds).

Step 6- Add ground port and ground 'game' meat of choice, and then add ¾ c of potato cooking water to skillet. Stir occasionally until meat is brown and tender and most of liquid has evaporated (about 45 min). Stir in mashed potatoes, turn off heat, and let cool to room temperature.

Step 7- Preheat oven to 375 degrees.

Step 8- Divide chilled dough into 2 pieces, one slightly larger than the other. Roll the larger piece out on lightly floured area to a 12" circle. Place into a 9" deep-dish styled pie plate. Roll top crust into a 11" circle and set aside.

Step 9- Fill bottom crust with meat mixture and smooth out the surface of mixture.

Step 10- Make egg wash: Whisk together egg and water in small bowl. Brush egg wash over the exposed edges of the bottom crust. Cover with top crust and press lightly around the edges to seal. Trim excess dough and crimp the edges. Cut small slits in the top crust. Brush entire surface of pie with egg wash.

Step 11- Bake in the preheated oven until crust is well browned (about 1 hr). I prefer to add pie plate to a cookie pan to ensure it doesn't spill over during cooking. Let cool to almost room temperature before serving.