

Memere Moreau's Tourtiere

Toutiere varies from place to place in Canada, Some are made with Ground Beef and or Pork and still others using wild game or with the addition of Potatoes. Each region deems their version of the French Canadian Christmas essential, is the original. My Version comes to me from My Mother in Law, and she had it from her mother in law. Personally I have tasted quite a few variants of Tourtiere and this one is my favourite. It is a bit time consuming but it's worth the effort!

You will Need:

Pastry crust Suitable for Savory food:
Enough for 4 large pies. (8 Crusts)
A shortening or lard version is best.

The Filling:

4.5lbs of LEAN ground Pork
4 cups of water
1 large Onion Chopped
2 tsp Cinnamon
1 tsp Cloves
1 tsp Sea Salt
1 tsp Garlic Powder
1 1/4 cup Fine bread crumbs



Crumble the ground pork and the Onions into the slow cooker and set the temperature to High. Add water 1 cup at a time and stir well, until the pork is nearly covered (this will make a kind of Slurry) Cover and Cook on high for 1 hr , stirring every 15 mins.

Add the Garlic Powder , the Cinnamon and 1/2 tsp of the Cloves and stir well. Reduce the heat to Medium. Cover and cook for 1 hr . stirring every 15 mins.

Add 1 cup bread crumbs in 1/4 cup increments stirring well. Add the salt and the remaining cloves. Remove the cover and cook on medium/ low for another hr.

If the filling is still quite watery, add the additional 1/4 cup of breadcrumbs stir well and let it stand. It should have the consistency of cooked oatmeal.
Let it cool

Spoon the mixture into the pastry crusts and top with the second piece of pastry . Seal the top and edges with a brush of eggs and milk and then salt lightly before baking at 400 degrees until Rich Golden brown.

Serve with Home made Cranberry sauce.

I reserve 2 cups of this mixture in small containers and refrigerate or freeze.
(CRETON) it is used for toast and for Ployes . Delicious !
You can double this recipe and freeze the filling for future use as well.

Merry Christmas!!
Joyeux Noel