



**KITCHEN MADE**

Providing Relief and Nutrition in the kitchen

## **Tortiere**

**Yield: 6 Servings**

### **Ingredients:**

2 lb. Pork ground  
2 Onion minced  
1 tbsp. Garlic minced  
1/8 tsp. Mace ground  
1/8 tsp. Sage rubbed  
1 or 2 Potato  
2 cups Chicken stock, hot

Pastry for double crust pie

### **Method:**

Peel and grate potatoes. Place pork, onion, garlic, mace, sage and grated potato in large heavy pot. Cover with boiling chicken stock, cook, uncovered over medium heat until the stock is absorbed, 30 to 45 minutes. Stir frequently, Remove from heat and set aside to cool. Skim off excess fat.

Preheat oven to 400F. Prepare pastry. Line a pie plate with half of the pastry. Prick with fork and bake 10 minutes. Cool to room temperature. Pour cooled meat mixture into pie shell. Cover with top crust. Crimp and seal edges and cut vents to allow steam to escape. Bake 10 minutes. Reduce heat to 350F and bake 30 more minutes or until crust is light brown and filling is bubbly.

Serve hot with raisin mango chutney.