

Rogers Family Tourtiere (Pork Pie)

** This recipe is for two pies, because one just doesn't last long enough.*

Ingredients

3 pounds ground pork
2 large baking potatoes
1 yellow onion, minced
1 teaspoon salt
1 teaspoon ground black pepper
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
1 cup water
2 pastries for 9 inch double crust deep dish pies

Directions

1. Bake, and mash the potatoes with the skins on. I microwave them to save time.
2. Put the potatoes, ground pork, onion, spices and water in a large frying pan and simmer until all the water has evaporated (for about one hour). The goal in this step is to really permeate the filling with the savory spices. Also, you want the liquid to be all gone, so drain any oil afterward.
3. Line the pie plates with the pastries. I prefer Pillsbury pie crusts because they're the best. Spoon the filling into the crusts, spreading evenly, and patting down to compress. Cover with top crusts, and cut a slit to vent steam from each pie.
4. Bake for 50 minutes at 350 degrees. Serve warm.