

Tourtière (Quebec)

GROUND PORK PIE

To serve 6 to 8

Short-crust pastry dough for a
double-crust pie (*page 128*)
2 tablespoons butter
2 cups finely chopped onions
1 teaspoon finely chopped garlic
3 medium-sized firm ripe tomatoes,
peeled, seeded and finely chopped

(*see page 37*), or substitute 1
cup canned tomatoes, chopped
and drained

1½ pounds lean ground pork
¼ cup boiling water
½ teaspoon ground allspice
1½ teaspoons salt
Freshly ground black pepper
¼ cup finely chopped fresh parsley
1 egg, beaten with 2 tablespoons
light cream

Following the directions for short-crust pastry dough on page 128, roll out half of the pastry dough and use it to line a 9-inch pie tin. Refrigerate the pastry shell and the remaining half of unrolled pastry while you prepare the pork and tomato filling.

In a heavy 10- to 12-inch skillet, melt the butter over moderate heat. Add the onions and garlic and, stirring frequently, cook for about 5 minutes until they are soft and translucent but not brown. Stir in the tomatoes and cook for 1 or 2 minutes.

Add the pork and, mashing it frequently with the back of a fork to break up any lumps, cook until no trace of pink remains. Stir in the water, allspice, salt and a few grindings of pepper, reduce the heat to its lowest setting, and simmer partially covered for 30 minutes. When finished, the pork mixture should be almost dry. If it is not, raise the heat to moderate and stir until any excess liquid evaporates. With a rubber spatula, scrape the contents of the skillet into a bowl. Mix in the parsley, taste for seasoning and let the mixture cool to room temperature.

Preheat the oven to 450°. Spoon the pork mixture into the pastry-lined tin, spreading it evenly and smoothing the top with a spatula. On a lightly floured surface roll the remaining half of the dough out into a rough circle about 12 inches in diameter and ⅛ inch thick. With a pastry brush dipped in cold water, lightly moisten the outside edge of the pastry shell. Drape the dough over the rolling pin, lift it up and unroll it over the pie. Trim off the excess pastry from around the rim with scissors or a sharp knife, then crimp the top and bottom pastry together firmly with your fingers or press them with the tines of a fork.

Cut a 1-inch-round hole in the top crust to allow steam to escape as the pie bakes. With a pastry brush, coat the top of the pie lightly but evenly with some of the egg-and-cream mixture. Bake in the middle of the oven for 10 minutes. Brush the pie with more of the egg-and-cream mixture and reduce the heat to 350°. Bake the pie for 40 minutes longer or until it is golden brown, brushing the top with the egg-and-cream mixture once or twice more. Serve at once, directly from the pie tin.