

Mama B's French-Canadian Meat Pie

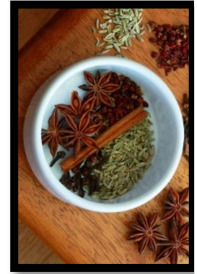
Good old fashion Meat Pie that honors dinner tables at Christmas time

Ingredients:

1-1/4	Pound of ground pork	1 Cup	Grated peeled potatoes
1/2	Pound of ground beef	1/2 Cup	Grated onion
1/4	Pound of ground veal	3	Garlic clove, minced
1/4 Cup	Water	1/4 Cup	Dry bread crumbs
1	Egg	1 pack	Pastry for double-crust pie
1 Tbsp	Mama B's Meat Pie (per pie)		

Directions:

- *In a large skillet over medium heat, cook the pork, beef, veal, potatoes and onion until meat is no longer pink; drain. Stir in the garlic, seasonings and 1/4 Cup water. Bring to a boil. Reduce heat; cover and simmer for 15 minutes, stirring frequently.*
- *Remove from the heat; cool to room temperature. Stir in bread crumbs. Combine egg and remaining water; stir into meat mixture.*
- *Preheat oven to 400°. Line a 9-in. pie plate with bottom pastry; trim even with edge. Fill with meat mixture. Roll out remaining pastry to fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in pastry. Cover edges loosely with foil.*
- *Bake 15 minutes. Remove foil. Reduce heat to 375°; bake 30-35 minutes or until crust is golden brown.*



*Spice
Blend:
Meat Pie*

