

Tortiere (French Meat Pie)

Carole Laughary

3 lbs. ground beef
3 lbs. ground pork
1 lb. ground veal
6 tsp. sage
2 cups mashed potatoes
onions

Mix everything together well with hands. Put in pie shell and cover with pastry.

Bake at 350° for 1 hour or 1-1/2 hours if frozen.

Personal Notes: Measurements are by no means exact. I change things quite frequently. Add lots of onions. Sometimes I couldn't get veal, so just used beef and pork. There are many variations of French meat pie recipes. This was originally Grama Gibeau's recipe and it was the one we all used.