

# Best French Meat Pie

## Ingredients:

1 lb ground beef  
8 ounces ground pork  
1½cup onion, finely chopped  
1½cup water  
2 large potatoes, peeled, cut into quarters  
1½teaspoon salt  
1¼teaspoon allspice  
1¼teaspoon ground cloves  
1½8 teaspoon pepper  
1 double crust pie crust

## Directions:

Combine beef, pork, onion and water in a medium saucepan and mix well.

Cook, covered, over low heat until the ground beef and pork are cooked through, stirring occasionally.

Boil the potatoes in water to cover in a small saucepan until tender; drain.

Add to the meat mixture.

Add the salt, allspice, cloves and pepper and mix well; remove from heat.

Mash the mixture with a potato masher.

Roll the pastry into two 11-inch circles on a lightly floured surface.

Fit 1 pastry into a 9-inch pie plate.

Fill with the meat mixture.

Cover with the remaining pastry, fluting the edge and cutting

several vents.

Bake at 450' for 20 minutes or the crust is golden brown.

source:[skinnyhealthy.net](http://skinnyhealthy.net)