

# 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  
1½teaspoon allspice  
1½teaspoon 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.