

# Best French Meat Pie

## Ingredients:

- 1 lb ground beef
- 8 ounces ground pork
- 1 small onion, finely diced
- 1/2 cup beef broth
- 2 large potatoes, peeled and diced
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 1 double crust pie crust

## Directions:

1. In a large skillet, brown the ground beef and pork over medium heat until fully cooked, breaking it into small pieces. Add diced onion and cook until softened.
2. Pour in beef broth and add diced potatoes. Cover and simmer until potatoes are tender, about 10-12 minutes. Remove from heat.
3. Season the meat mixture with salt, pepper, nutmeg, and cloves. Stir well to combine.
4. Preheat the oven to 375°F (190°C).
5. Roll out one pie crust and line a 9-inch pie plate with it.
6. Spoon the meat and potato mixture into the pie crust, spreading it evenly.
7. Roll out the second pie crust and place it over the filling. Trim excess crust and crimp the edges to seal.
8. Cut several vents in the top crust to allow steam to escape during baking.
9. Bake in the preheated oven for 35-40 minutes, or until

the crust is golden brown.

10. Allow the pie to cool for a few minutes before slicing and serving.