

# FRENCH MEATPIE RECIPE

## what you need:

These are regional to French-Canadians,

I grew up on these for every Christmas we had to have these.

There are tons of different recipes here is mine.

Pie crusts for two pies

5-6 rustic potatoes cooked and mashed-plain

I start boiling the potatoes while I am making the meat mixture. I don't want them cold.

2 lbs ground beef

1 lb ground pork

1 large onion diced

1-2 tablespoons Poultry seasoning (Bells)

1/2 teaspoon ground cloves

1 tablespoon butter

some milk

S & P

# How to Make It

Pre heat oven to 375 Prepare and line the pie crusts on two pie plates In large fry pan melt butter and add onion to cook until translucent. Add ground pork first and cook a couple of minutes then add hamburger and cook until meat is no longer pink. If there is a lot of fat drain some out but leave a little for flavor Add some of the mashed potatoes, just enough to bind the meat together, you might not use all of it. Then ground cloves, S & P , then poultry seasoning. This is to taste and you have to have enough to taste it in the pie-this seasoning is the secret. You might have to add extra. Once you have it to where you like it – fill the pies and top with crust. Make slits for cooking and brush with a little milk to help crusts brown. Bake for 1 hour until crust is nice and brown. Cut and serve while hot. Our favorite topping is ketchup! The extra pie once it cools wrap in aluminum foil to freeze. I like to cut it into separate slices and freeze each slice to take out and use only as much as I need.