

Sue's Tourtiere

1 ½ lbs	medium ground beef
1 ½ lbs	ground pork
2 small	onions – chopped
1 cup	boiling water
1 large	garlic cloves
1 tbsp	salt
½ tsp	ground pepper
½ tsp	ground sage
¼ tsp	ground nutmeg
6	medium potatoes
	boiled & mashed

Combine meat, water, spices and garlic in large pot. Cook over LOW heat stirring often until half of the liquid has cooked off.

Cover and cook 45 minutes. Add mashed potatoes, mix well and cool.

Makes 2 large pies.

Bake pies at 400° for 25-30 mins, till golden.