



TRADITIONAL MEAT PIE INGREDIENTS

Meat Filling (for 2 pies):

- 1 lb ground pork
- 1 lb ground beef
- 1 medium onion, finely diced
- 2 teaspoons salt
- 1 teaspoon dry mustard
- 1 teaspoon dried thyme leaves
- 1/2 teaspoons dried sage leaves
- 1/4 teaspoon savory
- 1 cup water
- Crust from 4 or 5 slices of bread, crumbled.

For brushing before baking:

- 1 large egg
- 1 Tablespoon water

*Merry Christmas & Joyeux Noël
from the Marquis Family!*



Pastry

- 1 lb lard
- 5 1/2 cups cake and pastry flour
- 4 Tablespoons brown sugar
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 1 large egg
- 1 Tablespoon vinegar
- Water, as needed.



TRADITIONAL MEAT PIE

INSTRUCTIONS

1. Prepare the filling: Mix all of the filling ingredients together in a saucepan. Cook over medium heat, stirring constantly, until the meat is no longer pink. Do not brown the meat. Lower heat and simmer uncovered for 30 minutes. Crumble bread crusts into mixture and stir until absorbed into the mixture. Remove mixture to a bowl, cover and refrigerate until chilled before using.
2. Make the pastry: In a large bowl, combine the flour, sugar, baking soda and salt. Cut in the lard with a pastry blender or two knives until the lard is incorporated. In a one cup measuring cup, beat together the egg and vinegar, then add enough water to the measuring cup until it measures 1 cup. Add this mixture to the flour mixture, adding about 2/3 of it at first, stirring, then adding just as much more as is needed to make a moist dough. Divide dough into 4 pieces, wrap in plastic wrap and chill in the refrigerator for at least 1 hour.
3. Preheat oven to 400F.
4. Take out 1 piece of dough and place onto a well-floured work surface. Roll dough into a circle large enough for a 9-inch pie plate. *Note: You will have plenty of dough. Roll to the desired thickness and trim off the excess. Place in bottom of pie plate. Add 1/2 of the meat filling. Roll another piece of dough large enough to cover. Pinch or use a fork to seal the edges together around the outside. Repeat with two more pieces of dough and the rest of the meat filling to make 2 pies.
5. Mix an egg with 1 Tbsp of water and brush the tops of the pies. Cut a few slits in the middle to allow the steam to escape.
6. Place in preheated oven , bake at 400F for 35-40 minutes, or until golden. If at any time you think your pastry may over-brown, simply lay a sheet of aluminum foil over-top for the last part of baking.
7. Serve warm.