

Recipe for:

TOUTIERE

1 double pie crust

1-1/4 lb fresh ground pork

1 finely chopped onion

1/2 t salt

1/2 t thyme

1/2 t pepper

1/4 t ground cloves

1 cup hot water

1/2 " dry fine bread crumbs.

From the kitchen of: _____

Serves: _____

Combine pork, onion, salt, thyme, pepper, cloves and hot water. Bring to a boil over medium heat. Cover and simmer very gently for 20 mins.

Add crumbs and cook gently for another 10 mins.

Cool.

Put mixture inside pie crust and cook in 450° oven (or freeze until later) and bake for 30 mins.

Serve hot or cold.