



# Rustic pork and apple meat pie

(Christmas)



**SERVINGS: 6 SERVINGS**



**PREPARATION TIME: 15 MINUTES**



**COOKING TIME: 45 MINUTES**

## Ingredients

- 15 mL (1 tablespoon) olive oil
- 1.5 lb (680 g) ground pork
- 1 chopped yellow onion
- 1 clove of garlic, chopped
- 5 mL (1 teaspoon) tourtière spices
- 30 mL (2 tablespoons) flour
- 190 mL (¾ cup) apple juice
- 15 mL (1 tablespoon) Dijon mustard
- Freshly ground pepper and salt
- 2 Cortland apples, peeled and sliced
- 0.4 lb (200 g) flaky dough
- 1 beaten egg

## Directions

- 1 Preheat oven to 375°F.
- 2 In a saucepan, heat the oil and brown the pork, onion, garlic and spices for 5 minutes.
- 3 Sprinkle with flour and mix well.
- 4 Stir in the apple juice, mustard, salt and pepper.
- 5 On a floured work surface, roll the dough into a 12-inch circle.
- 6 Place the dough in a buttered 10-inch pie plate.
- 7 Add the pork mixture and cover with apple slices.
- 8 Fold the excess pastry into the centre.
- 9 Brush the filling and the dough with the beaten egg. Cook for 40 minutes or until the tourtière is golden brown.