

# Tourtiere (Christmas Meat Pie)

Yield: 4 min  
Total Time: 115 min

Recipe from: <https://www.recipeschoose.com/recipes/christmas-meat-pie-recipe>

## Ingredients:

- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 cup unsalted butter 2 sticks; 226g cold, diced
- 1/2 cup cold water
- 1 tablespoon butter oil
- 1 large onion finely diced
- 1 1/2 pounds Yukon Gold potatoes peeled and quartered
- 1 pound ground beef
- 1 pound ground pork
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground clove
- 2 teaspoons kosher salt
- 1 teaspoon black pepper
- 1 teaspoon rubbed
- 1/2 teaspoon canela
- 1/2 teaspoon ground ginger
- 1/4 teaspoon nutmeg
- 1/2 cup beef stock good quality
- 1 egg beaten with 1 teaspoon of water

## Nutrition:

1. Calories: 1450 calories
2. Carbohydrate: 96 grams
3. Cholesterol: 340 milligrams
4. Fat: 92 grams
5. Fiber: 9 grams
6. Protein: 59 grams
7. SaturatedFat: 47 grams
8. Sodium: 2030 milligrams

9. Sugar: 2 grams
  10. TransFat: 1 grams
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