

1.5 lbs Pork use 9" Pie Plate *(Not the deep dish)* tourtière

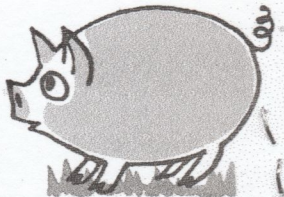
Tourtière (pork pie) is traditionally served in French-Canadian homes on Christmas Eve after midnight mass. Here is one of many good recipes.

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| 1 pound lean minced pork | Dash cloves |
| ¼ cup chopped onion | 1 small bay leaf |
| ½ teaspoon salt | ¼ cup boiling water |
| Dash pepper | Pastry for 2-crust pie |
| * ¼ teaspoon savory | |

Mix pork, onion and seasonings. Add bay leaf and water. Simmer uncovered about 20 minutes, stirring occasionally. Remove bay leaf, cool meat and skim off fat. Line 9-inch pie plate with pastry and fill with meat mixture. Cover with pastry, seal edges and cut small steam vents in top of pie. Bake at 425°F until lightly browned (about 30 minutes). 6 servings.



Hogs were often called "mortgage lifters" in the old days because, unlike grain crops, they could be depended on for income in any kind of weather. Pork, preserved by salting or smoking, was the main meat of the day and people who did not produce their own bought great quantities of it. Rations of 1¼ pounds per man per day (456 pounds a year) were not uncommon in the early nineteenth century.



* Aunt Marquinte omits.

rôti de porc à la canadienne

One of our good French-Canadian recipes, Pot Roast of Pork is at its best when cooked in an old-fashioned iron pot like the one grandmother used.

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| 4 pounds pork shoulder | 2 medium onions, quartered |
| 1 clove garlic, slivered | ¼ cup water |
| Salt and pepper | |

Make several slits in meat and insert slivers of garlic. Brown meat in heavy pan, sprinkle with salt and pepper and add onions and water. Cover and cook gently on top of stove until well done (about 3½ hours), turning occasionally. If necessary, add a little more water during cooking to avoid sticking. 8 servings.



Potatoes, carrots and turnip may be added 1 hour before meat is done.

Graisse de Rôti

After removing roast from pan, add 1 cup water to drippings. Bring to boil, scrape brown drippings from bottom of pan and stir constantly until well blended. Simmer 2 to 3 minutes. Pour into small bowl and chill until firm. Serve as a spread on bread.