

RECIPE

(NOT Your) Peperere's Pork Pie



Prep Time: 30 minutes

Cook Time: 30 minutes

Total Time: 1 hour

Servings: 1 pie, 8 slices

Calories: 520 kcal

Tips

Ingredients

Pie Pastry

- Flour, all purpose (2 cups)
- Butter or lard, chilled ($\frac{2}{3}$ cup)
- Water, ice cold (6-7 Tbsp)
- Salt, kosher ($\frac{1}{2}$ tsp)

Meat Filling

- Potatoes, russet or Yukon gold (2 large or ~1lb)
- Onion, finely chopped (1 small)
- Ground pork (1 lb)
- Ground beef (1 lb)
- Egg, beaten (1 large, for glazing)
- Garlic, finely minced (1 clove)
- Poultry seasoning ($\frac{1}{2}$ tsp)
- Cinnamon, ground ($\frac{1}{2}$ tsp)
- Cloves, ground ($\frac{1}{4}$ tsp)
- Nutmeg, ground ($\frac{1}{4}$ tsp)
- Salt, kosher ($\frac{1}{4}$ tsp)
- Pepper ($\frac{1}{8}$ tsp)

Preparation

Prepare the pastry:

1. Combine flour and salt in a large bowl.
2. Cut in butter or lard until mixture is a rough crumbly texture.
3. Add ice water, one tablespoon at a time and mix just until the dough comes together.
4. Shape the dough into a ball, flatten, wrap, and chill in the refrigerator. While pastry is chilling, prepare the filling.

Make the Filling:

5. Peel and cut potatoes into 2-inch chunks, add them to a medium saucepan, and fill with water until it covers the potatoes by 2 inches.
6. Bring the saucepan to a boil over high heat and then reduce the heat to medium-high and boil until the potatoes are tender, about 12 minutes.
7. Reserve $\frac{1}{2}$ cup of potato water and drain the rest. Mash potatoes and set aside.
8. Heat a large skillet over medium heat

9. Add olive oil, onions, and garlic, and saute until softened, about 3 minutes.
10. Add the ground beef and pork and cook until the meat is no longer pink. Drain excess grease.
11. Add poultry seasoning, cinnamon, cloves, nutmeg, salt, pepper, and reserved potato water. Mix well and simmer for about 10 minutes, until the liquid is absorbed.
12. Remove the skillet from the heat, stir in mashed potatoes, and set the filling aside to cool slightly.

Assemble the Pie:

13. Preheat the oven to 400°.
14. On a lightly floured surface, divide dough in half and flatten one ball of dough with your hands. Roll dough to about 12 inches in diameter to fit a 9 inch pie pan.
15. Place the pastry into the pie plate and add the meat filling. Brush around the outer edge of the pastry with the beaten egg.
16. Roll out the top pastry and place on top of the filling. Fold the top crust under the bottom crust and pinch or flute the edges. Brush the egg wash and cut vent holes.

Bake the Pie:

17. Bake the pie in a preheated oven for 30 to 35 minutes or until the pastry is golden brown.
18. Remove the pie from the oven and let it cool at least 10 minutes before serving.