

TOURTIÈRE TARTLETTES

Makes 12 portions • Preparation: 40 minutes • Cook time: 60 minutes

- 2 lb (1 kg) lean ground **Ontario pork**
 - 2 cups (500 mL) finely chopped onions
 - 1 TBSP (15 mL) finely chopped garlic
 - 4 TSP (20 mL) chopped fresh sage
 - 1½ TSP (7 mL) salt
 - 1 TSP (5 mL) ground black pepper
 - ½ TSP (2 mL) ground celery seed
 - ¼ TSP (1 mL) ground cloves
 - ½ cup (125 mL) water
 - 2 cups (500 mL) mashed baking potatoes
- Enough short crust or puff pastry for 12 tart plates, about 8 oz
- 2 eggs, beaten (for egg wash)

In a large saucepan, combine first nine ingredients. Over medium heat, bring to a boil, and simmer for 30 minutes or until liquid has almost evaporated. Stir frequently to break up Pork. Cool mixture for 30 minutes. Stir in mashed potatoes until well mixed.

Pre-heat oven to 400°F (200°C). Line 12 tart trays with pastry. Divide pork equally between trays. Brush edges with egg wash. Cut out covers, cover and crimp edges. Freeze at this stage if desired. Brush tops with egg wash and make a small steam hole in top of each.



Bake for 30 minutes or until the pastry is nicely browned.

SAUSAGE STUFFED MUSHROOMS

Makes 18 portions • Preparation: 15 minutes • Cook time: 12 minutes

- ¼ LB (125 g) maple, honey garlic or your favourite **Canadian Pork** sausage
- 18 large mushroom caps
- 2 TBSP (25 mL) butter or margarine
- 2 TBSP (25 mL) finely minced onions
- 1 clove garlic, very finely minced
- ¼ cup (50 mL) dry bread crumbs
- 2 TBSP (25 mL) dry sherry
- 1 TBSP (15 mL) chopped fresh parsley
- ½ TSP (2 mL) dried oregano
- ⅛ tsp (0.5 mL) salt
- ½ cup (125 mL) grated mozzarella cheese

Squeeze Pork sausage out of casings. Chop mushroom stems finely. In a large skillet, over medium heat, melt the butter and saute mushroom caps for 2 to 3 minutes or until slightly golden. Remove from pan with a slotted spoon and drain, upside down, on paper towels.

Reduce heat slightly; add sausage and onions to the skillet; saute about 5 minutes, or until the meat loses its pink color. Remove sausage mixture with a slotted spoon; if necessary, drain excess fat from the pan. Add the chopped stems and the garlic and saute 2 minutes.

Remove skillet from heat and add the bread crumbs, sherry,

parsley, oregano, sausage-onion mixture and salt; mix well; let cool slightly. Stir in the mozzarella cheese. Spoon stuffing mixture into mushroom caps and refrigerate.

When ready to serve, place stuffed mushrooms on a lightly greased baking sheet; place under a broiler for 2 to 3 minutes or until the cheese is melted.

