



li zhoor di laan New Year's Day

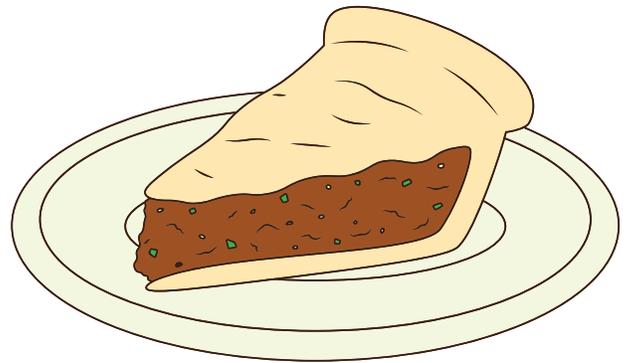


Appendix 1:

Tourtière

Ingredients:

- 1 lb ground di laar (pork)
- 1 ½ lbs ground beuf (beef) - can substitute ground bison, moose, or venison
- 2 stalks of diced li celrii (celery)
- 1 large diced zaayoon (onion)
- 3 cloves crushed garlic
- 1 cup beef broth
- 4 cups cooked & mashed paataak (potatoes)
- 1 tsp thyme
- 1/2 tsp all spice
- 1/4 tsp cinnamon
- 1/4 tsp red pepper flakes
- 2 ready to bake pie crusts
- 1 rollable Pillsbury pie crust (or similar brand)
- 1 egg



Adaptations: For the purposes of a 1-hour class, the vegetables should be pre-diced for this recipe, and the potatoes should be pre-cooked and already mashed.

Instructions:

1. Pre-heat oven to 375°F
2. In a large skillet, fry the meat until brown and drain the excess fat.
3. Add in the celrii, zaayoon, and garlic, as well as the beef broth and mix.
4. Remove from heat and add mashed paataak, thyme, all spice, cinnamon, and red pepper flakes. Mix well.
5. Spread the mixture into the pie dishes evenly.
6. Roll out the pie crust dough until thin and cover the pie crusts, trimming the excess.
7. Using a fork, place holes in the top of the crust, and add an egg wash (whisk an egg and brush it on top).
8. Bake for 30 minutes.