**Beef Tourtiere**

1 pastry dough recipe

(I buy Robin Hood one)

½ lb. ground veal ¾ t salt

½ lb. ground pork ¼ t pepper

½ lb. ground beef 1/8 t clove

1/8 t cinnamon

1 onion ground 1/8 t savory

¼ C chicken broth

Mix all ingredients in a pot and cook on medium until meat is cooked without being dry.

When cold, put the meat in the pie crust and bake until it is golden. (You may want to brush milk on top crust that will make it brown.

Bake at 425 degrees for 20-25 minutes.

Bon Appetit!