

TOURTIÈRE TURNOVERS



TIME TO PREPARE

45 Minutes



BAKE TIME

20 Minutes



SERVINGS

48 Turnovers



Ingredients

- 1 potato, peeled and quartered
- 1 lb lean ground pork, chicken or turkey
- 1 onion, finely chopped
- 1 stalk celery with leaves, cut in 3
- 1 clove garlic, minced
- 1 tsp dried savory
- ½ tsp dried thyme
- ¼ tsp EACH, ground cinnamon and cloves
- ¼ cup chopped fresh parsley
- Salt and pepper
- 4 sheets (2 pkg/454 g each) frozen puff pastry, thawed
- 1 egg, beaten

Steps to Bake

1. Cook potato in boiling, salted water until tender, about 15 to 20 minutes. Remove with a slotted spoon, mash and set aside. Reserve ½ cup potato water.
2. Bring potato water to a boil add pork, onion, celery, garlic, savory, thyme, cinnamon and cloves, breaking up pork with a spoon. Cook uncovered, stirring occasionally until pork is no longer pink and the liquid has reduced by half, about 45 minutes.
3. Discard celery pieces. Stir in mashed potato, parsley, salt and pepper to taste. Add more of the other seasonings if desired. Allow mixture to cool in the refrigerator. (This step can be done 3 days ahead).
4. Stretch/roll puff pastry sheets into a 12 x 9 rectangle. Cut each rectangle into 12 even squares. Brush each with egg. (Reserve any remaining egg in refrigerator). Place a heaping teaspoon of filling in centre of each square, making sure none gets on the edges. Fold the pastry over to enclose the filling and form a triangle. Seal the edges by pressing all around with the floured tines of a fork. (Turnovers can be refrigerated, covered at this point overnight or frozen for up to 2 months. Thaw in refrigerator before baking).
5. Arrange on a baking sheet and brush with reserved egg. Bake in a 400°F oven until golden brown, about 20 minutes. Serve hot with cranberry sauce or ketchup.