



Hot Tourtiere Bites

Makes 36 Appetizers

INGREDIENTS

Toast Cups:

9 slices White Bread

2 tbsp Butter, Melted

Tourtiere Filling:

1 tbsp Canola Oil

1 lb Lean Ground Pork

1/2 cup Onion, Finely Chopped

1 lg Garlic Clove

1/2 cup Celery, Finely Diced

1/2 cup Carrot, Finely Diced

1 tsp Fresh Thyme, Chopped

1/4 tsp Salt

1/4 tsp Ground Cloves

1/4 tsp Dried Summer Savory

1/4 tsp Black Pepper, Freshly Ground

3/4 cup Chicken Stock

2 tbsp Fresh Parsley, Finely Chopped

2 tbsp Dijon Mustard

Several Fresh Thyme Sprigs

DIRECTIONS:

1. Preheat oven to 400°F. Very thinly slice crusts from bread, reserve for filling. Move a rolling pin over each slice to flatten. Lightly brush both sides with butter, cut each into 4 triangles.
2. Working in batches, press each triangle down into a mini muffin pan cup and shape as needed. Bake in centre of preheated oven for 8 to 10 minutes or until tips and bottoms are golden. Cool on a rack. (Store in an airtight container at room temperature for up to 2 days, or freeze.)
3. To make filling, whirl bread crusts in a food processor until crumbs form; set aside 1/2 cup. (Freeze remaining bread crumbs in a rigid-sided container to use for another purpose.)
4. Heat oil in a large frying pan over medium-high heat. When hot, crumble in pork; saute 5 to 8 minutes or until lightly browned. Stir in onion, garlic, celery and carrot; cook 2 to 3 minutes. Stir in thyme, salt, cloves, savoury, black pepper and stock. Cover, reduce heat to low and simmer 20 minutes. Then stir in bread crumbs and parsley; remove from heat. Cool until able to handle. (Covered and refrigerated, filling keeps for up to 3 days.)
5. When ready to serve, press cooled tourtiere mixture into toast cups, heaping slightly. This can be done even a day ahead if covered and kept chilled.
6. Preheat oven to 350°F.
7. Arrange filled cup on an ungreased baking sheet. Bake 10 minutes or until hot. Top with a dab of mustard and a tiny piece of thyme. Serve immediately.