

Angels Cook Book



Tourtiere (Meat Pie)

1 pound lean ground pork	¼ teaspoon ground black pepper
½ pound lean ground beef	⅛ teaspoon ground cloves
1 onion, diced	1 recipe pastry for a 9 inch double crust pie
1 clove garlic, minced	
½ cup water	
1 ½ teaspoons salt	
½ teaspoon dried thyme, crushed	
¼ teaspoon ground sage	

Instructions:

In a saucepan, combine pork, beef, onion, garlic, water, salt, thyme, sage, black pepper and cloves. Cook over medium heat until mixture boils; stirring occasionally. Reduce heat to low and simmer until meat is cooked, about 5 minutes. Allow to cool to room temperature.

Preheat oven to 425 degrees F (220 degrees C).

Spoon the meat mixture into the pie crust. Place top crust on top of pie and pinch edges to seal. Cut slits in top crust so steam can escape. Cover edges of pie with strips of aluminum foil.

Bake in preheated oven for 20 minutes; remove foil and return to oven. Bake for an additional 15 to 20 minutes, or until golden brown. Let cool 10 minutes before slicing.

Nutritional Information

Serving Size: 8 servings • Calories: 405
www.allrecipes.com/recipe/20752



Eggnog Bundt Cake

Cake:	Icing:
1 (15.25 ounce) package yellow cake mix	1 cup powdered sugar
1 ¼ cups light eggnog	2 tablespoons light eggnog, or more as needed
⅓ cup rum	¼ teaspoon ground nutmeg
⅓ cup vegetable oil	
3 eggs	
1 teaspoon vanilla extract	
½ teaspoon ground nutmeg	

Instructions:

Mix cake mix, eggnog, rum, oil, eggs, vanilla extract, and nutmeg together in a bowl until blended; batter will be thick. Spread batter into the prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 40 minutes.

Remove from the oven and let cool in the pan for 15 minutes; loosen and invert onto a plate to continue cooling.

Combine powdered sugar, eggnog, and nutmeg in a bowl until smooth. Drizzle icing over the top of the cooled cake.

Nutritional Information

Serving Size: 12 servings • Calories: 307
www.allrecipes.com/recipe/277044