

Cipaille

INGREDIENTS:

2 pounds Boneless chicken meat
2 pounds lean beef
2 pounds lean pork 1 – 1 ½ " cubes"
4 large onions, coarsely chopped ¾" cubes
bacon slices to cover the bottom of pan
2-3 cups potatoes, peeled and cubed
1 teaspoon salt
1/2 teaspoon ground black pepper
¾ teaspoon each - ground cloves, nutmeg, cinnamon, allspice
2 cups Chicken stock (approximate)
double crust pie pastry

DIRECTIONS:

Cut chicken, beef and pork into 1 inch cubes and place in a large bowl. Combine with onions; cover and refrigerate for at least 12 hours or overnight
Add the potatoes to the meat mixture
Arrange bacon evenly in the bottom of a 3 quart casserole, preferably cast iron with a cover.
Layer with ½ of the meat mixture;
season with some of the salt, pepper and spices.
Roll out half of the pastry slightly thicker than for a normal pie and arrange on the potato layer, cutting a finger-sized hole in the center.
Repeat with remaining meat mixture, sprinkle with the rest of the spices salt & pepper;
Cover with remaining pastry, seal the pastry around the edges (pot will be covered – keep pastry below the top), cutting another finger-size hole in the center
Add enough chicken stock through the hole with a funnel, until liquid appears.
Cover dish and bake in a preheated 400 deg F oven for 45 minutes
Reduce temperature to 250 deg F and continue to bake, covered, for 5 to 6 hours more or until top crust is a rich golden brown. Do not remove the cover to peek at it, if it starts to overflow – add a pan under it and keep on cooking.

Pastry:

Cream

1 lb. lard (not shortening)
¼ lb. Butter
1 tsp salt

Blend in 5 ¼ cups all-purpose flour , sifted

Using a fork, stir in 1 cup iced water (‘iced’ is the key word there)

Mix until pastry forms a soft ball
Refrigerate for a minimum of ½ hour.

Roll on wooden surface or very cold surface (marble, tile, enamel)
Sprinkle with flour , turn half the ball, sprinkle, roll, sprinkle, roll – does not need to be perfect – patching ok

Recipe from a former co-worker