

Shepherds Pie

INGREDIENTS

Pie Topping

2 lbs. potatoes cut into ¼" slices
½ cup of milk or half & half
2 tablespoons butter
1 large egg, beaten
salt and pepper to taste
¼ cup parmesan cheese (optional)

Pie Filling

1 Tbsp oil
1 lb ground lamb (OR 1 lb. ground pork or beef)
1 medium onion, chopped
2 cloves garlic, minced
1 ½ cup broth (or combination of broth and red wine)
1 Tbsp Worcestershire Sauce
1 Tbsp tomato paste
1 Tbsp flour
1 ½ - 2 cups mixed vegetables – carrots, peas, corn, green beans, etc.

DIRECTIONS

Preheat oven to 400 degrees.

Place sliced potatoes in boiling water and cook until tender (12-15 minutes). Drain and mash potatoes. Add butter, milk, salt and pepper and mash until smooth. Add beaten egg and (optional) cheese and mash in.

Heat skillet over medium heat. Add the oil and ground lamb. Break up the ground lamb with a spatula and season with salt and pepper. Continue cooking lamb until it is no longer pink, then add onion and sauté for 3-5 minutes. Add garlic and sauté another minute. Sprinkle mixture with flour and stir for a minute, then stir in broth and deglaze for a minute. Add tomato paste and Worcestershire sauce and stir. Add mixed vegetables and bring to a simmer. Add salt and pepper to taste. Simmer for 10 minutes.

Place meat and vegetable mixture into an over-proof casserole dish. Spread potato topping over the meat and vegetable mixture. Bake at 400 degrees for 20-30 minutes or until potatoes just start to brown.