

Shepherd's Pie

Ingredients

2 large russet potatoes, peeled and quartered
6 tblsp. unsalted butter
¼ cup milk
½ cup shredded sharp cheddar
2 stalks of celery chopped
1 small onion diced
2 medium carrots diced
2 cloves minced garlic
1 tsp. fresh thyme chopped
1 tsp. fresh rosemary chopped
1 lb. ground beef (or 1 lb. ground lamb or half pound of each)
¼ cup tomato paste
2 tsp. flour
½ cup red wine
½ cup beef stock
1 tblsp. Worcestershire

Preparation

Add potatoes to large pot and cover with water add tablespoon of salt and bring to a boil. Boil for 15-20 minutes until fork tender. Drain water from pot.

Microwave 4 tblsp. butter and milk until butter melts. Mash potatoes until smooth, add milk/butter mixture and mix together. Stir in cheddar, salt and pepper to taste. Cover pot and set aside.

Heat oven to 375°. In large skillet melt 2 tblsp. butter over medium heat and add onion, carrots, celery, garlic, thyme and rosemary until carrots are softened. Add beef (and or lamb) cook until no longer pink. Drain off excessive fat. Add tomato paste stir to combine. Sprinkle meat with flour and cook for a minute. Add beef stock, wine, and Worcestershire and cook until thickened. Season with salt and pepper to taste and stir in parsley.

In a buttered 9 x 9 pan cover bottom with meat mixture and spread evenly. Take potato mixture and spread evenly over meat. Bake in oven for 20-30 minutes until potatoes are browned and meat is bubbly. Remove from oven and let rest 15 minutes before serving.