

SHEPHERDS PIE

Last Modified: 12/20/2014

PREP: 30 Min
COOK: 1 Hr
OVEN: 375

F EASY

SUE K'S-CASSEROLE

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Ground Round (90 / 10)	Crumbled
1/4	Cup	Medium Cheddar Cheese	Shredded
5	Whole	Carrots (Peeled)	Fine Chop
1	Tbsp	Vegetable Oil	
1	Medium	Yellow Onion	Chopped
2	Tbsp	All Purpose Flour	
1	Tbsp	Ketchup (Heinz)	
3/4	Cup	Beef Stock (Swanson)	

MASHED POTATO TOPPING

4	Large	Starchy Potatoes (Idaho / Russet)	Cubed
1/4	Cup	Medium Cheddar Cheese	Shredded
2	Tbsp	Unsalted Butter	
1	Tbsp	Yellow Onion	Minced
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

TOOLS	1) 9" x 13" Glass OR Ceramic Baking Dish 2) Large Stainless Steel Skillet 3) Large Saucepan & Lid
PREP	DISH 1) Finely chop the Carrots and set them aside. 2) Chop the Yellow Onion and set it aside. 3) Shred the Cheddar Cheese and set it aside. 4) Preheat the oven to 375 degrees with a rack just below center.
PREP	MASHED POTATO TOPPING 1) Peel and cube the Potatoes and set them aside. 2) Mince the Yellow Onion and set it aside. 3) Shred the Cheddar Cheese and set it aside
1	Bring a large saucepan of salted water to a boil. Add in the Potatoes and cook until tender, but still firm, about 15 minutes. Drain and mash. Mix in the Butter, Minced Onion and 1/4 cup of Cheddar Cheese. Season the Potatoes with Salt and Pepper to taste and set them aside.
2	Bring a large saucepan of salted water to a boil. Add in the Carrots (or any other Vegetables you like), cover and cook until tender, but still firm, about 15 minutes. Drain.
3	Meanwhile, in a large skillet over medium high heat, add in the Vegetable Oil and heat it until shimmering. Add in the Chopped Onions and cook them until transparent. Add in the Ground Beef and cook until well browned. Drain off the fat. Stir in the Flour and cook for 3 minutes while stirring. Add in the Ketchup and Beef Stock and bring it to a boil. Reduce the heat and simmer it for 5 minutes.

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4	In a 9 inch x 13 inch baking dish, spread the Ground Beef Mixture in an even layer. Spread the mashed Carrots in an even layer on top of the Ground Beef Mixture. Spread the mashed Potatoes in an even layer on top of the mashed Carrots.
5	Sprinkle the top with the remaining Shredded Cheddar Cheese. Bake for 20 minutes, or until golden brown.
6	Remove it from the oven and allow it to stand for 5 minutes
SERVE	Serve while hot.