

Shepherd's Pie

For Potatoes:

5 LBS. RUSSET POTATOES

2 TSP. SALT

1/4 CUP SOUR CREAM

3/4 TSP. BLACK PEPPER

1/2 STICK SALTED BUTTER

3/4 CUP MILK

Peel and cut potatoes-simmer in a stock pot 35 min. on medium heat. Drain-add salt, sour cream, black pepper, milk, and margarine. Cream with stand mixer or hand mixer until light and fluffy.

Beef filling:

SMALL ONION (DICED)

1.5 LB. GROUND CHUCK

1 TSP. WEBER STEAK-N-CHOP

1/2 CUP BROWN GRAVY MIX (MCCORMICK)

1 TSP. WORCESTERSHIRE SAUCE

2-15 OZ. CANS MIXED VEGETABLES

DO NOT USE FROZEN VEGETABLES

Brown beef with diced onion. Drain if needed. Add steak-n-chop, brown gravy mix, Worcestershire, and liquid from one can of veggies. Cook on medium until liquid evaporates.

Spray large square or round baking dish with cooking spray. Add half potatoes to bottom of dish. Add drained veggies around outside edge. Add beef in center. Top with rest of potatoes around edges of baking dish. Bake at 400 degrees until brown and bubbly.

Tip: Recipe fits great in a 3" deep cast iron 10.25" skillet.

Option: substitute canned veggies with fresh pre-cooked vegetables simmered in beef broth.