

Shepards Pie Just Family

Toppings

2 lbs Ground Beef, Browned and Drained

8 ounces Sharp Cheddar Cheese, Grated

Mashed Potatoes

3 lbs Potatoes, Washed and Quartered

½ cup Butter

½ cup Sour Cream

1 tsp Italian Seasoning

1 tsp Garlic Powder

Salt & Pepper, To Taste

¼ cup Half and Half

Gravy

3 each Beef Boullion Cubes

3 tablespoons Butter

3 tablespoons Flour

3 Cups Water

1. Mashed Potatoes:

We like to use yukon gold or red potatoes but any potato will do. We also leave the skins on.

* Wash the potatoes and cut them in smaller pieces, round potatoes in half and bigger ones in thirds or fourths.

* Place them in a large pot of water and boil until they are tender.

* Strain the water off and add the butter and sour cream to the pot and mash the potatoes.

* Add the spices, the Half and Half until you get the consistency you like.

2. Prepare the toppings:

*Brown the ground beef and drain, don't clean the pan, just put it aside until you make the gravy.

*Shred the cheese

3. Make the Gravy:

* Dissolve the bouillon cubes in the water. If you are using beef base, add it to the water until you get a good flavor.

* Melt the butter in the pan that you used to brown the hamburger. As it melts, use it to deglaze the pan.

* Add the flour and stir to make your roux. The longer you cook the roux the darker your gravy will be but don't burn it.

* Add your beef base and water to the roux and stir

* Heat stirring until thick.

4. Assembly:

* Place the Mashed Potatoes on a large Platter and make an indent down the middle.

* Place the hamburger meat inside the indentation.

* Cover the meat with cheese and pour the gravy over everything.

* Serve with Green Peas

5. Shepard's Pie Soup: If you don't eat everything just mix it all (potatoes, meat, cheese, peas and gravy) together and store in the Fridge. The next day put it in a pot on the stove, Add milk until you get a thick soup consistency and heat slowly.

Servings/Yield: Servings: 4 | Yield: 1 Large Platter

Source: Camp Greystone