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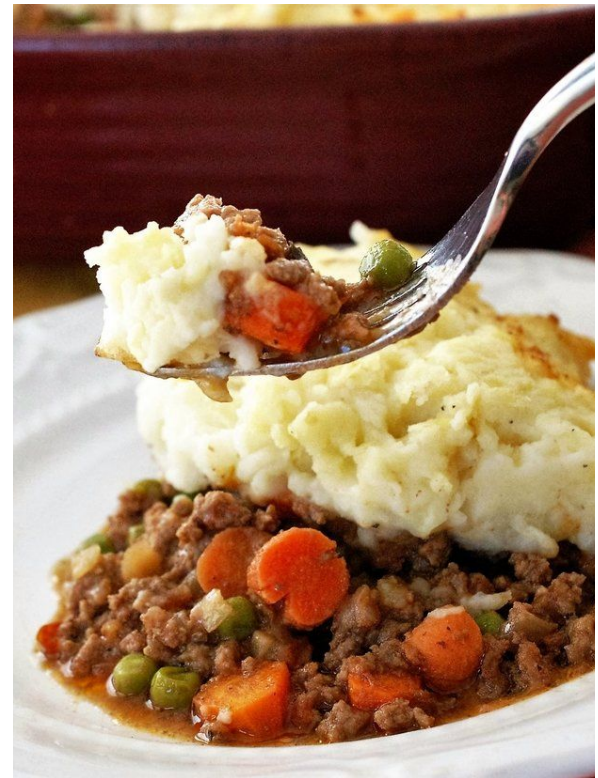
## The Real Deal "Shepherd's Pie" Recipe

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### THE REAL DEAL "SHEPHERD'S PIE" RECIPE

#### Ingredients

- 1 lb. ground lamb or ground beef
- 1 Tablespoon (Tbsp) olive oil
- 1 small onion, finely chopped
- 1 Tablespoon (Tbsp) Minor's Beef Base
- 1 teaspoon (tsp) Worcestershire Sauce
- 1 Tablespoon (Tbsp) Cherchies® Champagne Mustard
- 2 teaspoons (tsp) Cherchies® Garlic Seasoning
- 1/2 teaspoon (tsp) pepper
- 1 can (14.5 oz.) of diced tomatoes
- 1 large carrot, finely sliced
- 1 cup frozen peas
- 2 teaspoons (tsp) Cherchies Basil Pizzazz
- 1 teaspoon (tsp) Marjoram
- 1 Bay leaf
- 1 teaspoon (tsp) Thyme
- 6-8 potatoes, peeled, boiled, and mashed
- 4 Tablespoons (Tbsp) salted butter
- 2 Tablespoons (Tbsp) Half and half or milk



#### Preparation

1. Preheat oven to 350 degrees. Wash and peel the potatoes. Boil the potatoes until thoroughly cooked (prick with a fork to check if done). While potatoes are cooking, dice the onion and slice the carrots. In a medium skillet, cook the onion in oil until onions are translucent. Add the ground meat, 1 teaspoon Cherchies® Garlic Seasoning, pepper, and beef base to the skillet. Stir.
2. When the meat is brown, drain the meat. Return the meat to the skillet and add the canned tomatoes, Worcestershire Sauce, Cherchies® Champagne Mustard, water, the rest of the Cherchies® Garlic Seasoning, Cherchies® Basil Pizzazz, Marjoram, Thyme, bay leaf, carrots, and peas. Simmer for ten minutes or until carrots are cooked.
3. While the meat is cooking, prepare the potatoes. Drain the potatoes. Add butter to the pan and mash the potatoes with a fork. I usually use a hand mixer to do the rest of the mixing. Add the milk, a little at a time, until the potatoes have a thick consistency. Set aside.

4. Pour cooked meat and vegetables into a small casserole dish. Spoon the mashed potatoes over the meat and vegetables. Place the Shepherd's Pie in the oven and cook until potatoes are a lovely golden brown.
5. Enjoy!