		Sheppard's (Cottage) Pie
0 4		
3 - 4 6+	- Strips	Medium Potatoes, peeled, washed and cut into even pieces Precooked Bacon
1/4	Cup	Carrots - course chopped
1/2	Cup	Sweet Onions - course chopped (Walla Wallaor)
1/2	Cup	Celery - course chopped
1/2	Cup	Peas - Fresh or Frozen
1	lb.	Lean Ground Beef
2	-	Cloves Garlic - grated or chopped finely
1/4 ++		Ketchup Wassachushina Causa
2++ 2	Tbsp	Worcestershire Sauce Montreal Steak Spice
1	Tsp. Tbsp	Flour
3/4	Cup	Beef Stock (Alternate Red Wine)
1	Tbsp	Salt
1/2	Stick	Butter
3/4	Cup	Sour Cream
1/2	Cup	Medium Cheddar Cheese - Grated
		Peel and cut up potatoes. Boil in well salted water until tender. Drain well.
		Add bacon to large skillet. Cook until crispy. Remove bacon and chop coursely.
		Leave some bacon grease in pan. Add Carrots, Onions and Celery. Add peas if fresh.
		Preheat oven to 400 F (205 C)
		Add lean ground beef and garlic to skillet. Cook until beef is done but not browned, and carrots are soft.
		☐ Drain ground beef mixture.
		Add Worcestershire sauce, steak spice and ketchup. Add bacon back into skillet.
		☐ Push ground beef mixture to one side of skillet. Add flour to cleared area and cook for 1 - 2 minutes.
		Add beef stock to flour then stir into beef mixture. Add salt and stir well.
		Add peas at this time if using frozen.
		☐ Place beef mixture into casserole dish.
		Mash potatoes with butter and sour cream.
		Stir cheddar cheese into potatoes. Spread potatoes on top of beef mixture.
		Place casserole in oven. Bake uncovered for 20 minutes at 400 F (205 C)
		Serve with a fresh salad.
Yield: Serves 4		
Comments: 1) ++ adjust seasonings to taste.		
2) Sheppard's Pie is made with lamb. Cottage Pie is made with beef and/or pork.		