

Sheppard's (Cottage) Pie

3 - 4 - Medium Potatoes, peeled, washed and cut into even pieces
6+ Strips Precooked Bacon
1/4 Cup Carrots - course chopped
1/2 Cup Sweet Onions - course chopped (Walla Walla...or)
1/2 Cup Celery - course chopped
1 lb. Lean Ground Beef
2 - Cloves Garlic - grated or chopped finely
1/4 ++ Cup Ketchup
2++ Tbsp Worcestershire Sauce
2 ++ Tbsp Montreal Steak Spice
1 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 coarsely.
- Leave some bacon grease in pan. Add Carrots, Onions and Celery.
- 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.
- 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.