

Shepherds Pie



Ingredients

1/4 cup unsalted butter

1 pound ground lamb

1 cup chopped yellow onion

2 carrots, chopped

1 1/2 tsp salt & 1 tsp fresh ground pepper

4 ounces button mushrooms, cleaned and sliced

1 bay leaf

1-2 crushed cloves garlic

a little fresh thyme

a little fresh parsley

2 tbsp all purpose flour

1 tbsp tomato paste

1 1/4 cups lamb or beef stock

1 tsp worcestershire sauce

1 pound potatoes

1/8 tsp nutmeg

1/2 cup heavy cream

1/2 cup white cheddar, grated



Directions

Lightly grease a 6-cup baking dish and set aside. Melt 2 tbsp of the butter in a large saute pan over medium high heat. Add the lamb and cook until starting to brown, abt 3 minutes. Add the onions, carrots, 3/4 tsp salt and 1/2 tsp pepper, and cook, stirring, for 2 minutes. Add the mushrooms, bay leaf, garlic, thyme and parsley and cook, stirring, until their liquid is almost all gone, about 4 minutes. Add the tomato paste and cook, stirring, until starting to color, about 1-2 minutes. Add the flour and cook, stirring, for 1 minute. Gradually add the stock and worcestershire sauce, and bring to a boil. Reduce the heat to medium-low, cover, and simmer until thickened, about 20-25 minutes. Preheat the oven to 400 degrees F. Meanwhile, place the potatoes in a medium pot and cover with salted water by 1-inch. Bring to a boil and cook until tender, about 10 minutes. Drain in a colander and return to the pot. Over low heat, mash the potatoes with a potato masher. Add the remaining 2 tbsp butter, 3/4 tsp salt, and 1/2 tsp pepper, and nutmeg, and mash to incorporate. Add the heavy cream and mix well. Remove from the heat. Remove the pot with the meat from the heat. Remove the bay leaf. Spoon into the prepared dish and top with the mashed potatoes. Sprinkle with the cheese and bake until browned and bubbly on top, 10 to 15 minutes. Remove from heat and serve immediately.