

# Shepherd's Pie Recipe by Pit Bulls "Up In Smoke"

## INGREDIENTS:

### FOR THE POTATOES -

- 4 LBS YUKON GOLD POTATOES (PEELED, CUBED)
- 4 TBSP SOUR CREAM
- 2 LARGE EGG YOLKS
- 1 CUP CREAM (I PREFER HEAVY CREAM)
- SALT & FRESH GROUND BLACK PEPPER

### FOR THE MEAT MIXTURE -

- 2 TBSP EXTRA VIRGIN OLIVE OIL
- 3 1/2 LBS OF BEEF—CHOPPED SMALL
- (I LIKE TO USE LEFTOVER COMPETITION BRISKET OR LONDON BROIL, BUT YOU CAN ALSO USE GROUND MEAT, LEFTOVER MEATLOAF, OR OTHER LEFTOVERS AS WELL.)
- 2 CARROTS (CLEANED, PEELED, AND DICED)
- 1 MEDIUM ONION (CHOPPED)

### FOR THE GRAVY—

- 4 TBSP UNSALTED BUTTER
- 4 TBSP ALL-PURPOSE FLOUR
- 2 CUPS OF BEEF STOCK (I PREFER USING MINOR'S BEEF BASE TO MAKE MY OWN STOCK—1 TBSP OF BASE TO 1 CUP OF WATER.)
- 2 TBSP MOORE'S MARINADE ORIGINAL®™

## COOKING DIRECTIONS:

- BOIL YOUR POTATOES IN SALTED WATER UNTIL TENDER (12 MINUTES OR SO) DRAIN POTATOES OF ALL LIQUID)
- MASH POTATOES (I PREFER USING A HAND-MASHER TO KEEP THOSE WONDERFUL LITTLE CHUNKS WE ALL KNOW & LOVE)
- ADD YOUR SOUR CREAM, EGG YOLKS, CREAM, AND SALT & PEPPER TO TASTE
- MASH UNTIL SMOOTH & SET ASIDE



WHILE THE POTATOES ARE COOKING -

- GREASE A 13”X9” BAKING DISH—SET ASIDE
- HEAT OLIVE OIL OVER MEDIUM-HIGH HEAT IN LARGE PAN OR SKILLET



- ADD YOUR CHOPPED MEAT, HAMBURGER, MEATLOAF, OR OTHER LEFTOVERS TO THE & COOK UNTIL TENDER OR GROUND MEAT IS COOKED. FOR LEFTOVER MEAT SUCH AS BRISKET & OTHER ROASTS I RECOMMEND ADDING A 1/2 CUP OF BEEF STOCK TO THE MEAT WHILE HEATING—THIS WILL BRING IT BACK TO LIFE!



- AFTER THE MEAT HAS COOKED, SPOON AWAY ANY EXCESS DRIPPINGS FROM YOUR PAN—ADD YOUR CHOPPED CARROTS & ONIONS TO THE MEAT.



- COOK THE VEGGIES WITH THE MEAT ON MEDIUM-HIGH HEAT FOR ANOTHER 5 MINUTES OR SO, STIRRING OFTEN



- IN A SEPARATE SMALL PAN OR SKILLET, OVER MEDIUM HEAT, MELT YOUR BUTTER—ADD YOUR FLOUR TO THE BUTTER & WHISK TOGETHER (THIS CREATES THE RUE FOR YOUR GRAVY)



- HEAT THE BUTTER/FLOUR MIXTURE, STIRRING CONSTANTLY, FOR APPROX. 2 MINUTES OR UNTIL THICKENED.
- WHISK IN YOUR BEEF BROTH & MOORE'S MARINADE ORIGINAL®™ - THICKEN MIXTURE FOR 1 TO 2 MINUTES



- ADD YOUR GRAVY TO THE MEAT & VEGGIES MIXTURE



- STIR IN YOUR PEAS & CORN



- PLACE MEAT MIXTURE IN YOUR PRE-GREASED 13"X9" BAKING DISH



SPOON YOUR POTATOES OVER THE MEAT MIXTURE—USE A SPATULA TO SPREAD THE POTATOES EVENLY OVER THE MEAT.



- SPRINKLE PAPRIKA ON TOP



- BAKE ON CENTER RACK IN PRE-HEATED OVEN AT 350° FOR 15 MINUTES—THEN TURN OVEN TO BROIL AND COOK UNTIL TOP OF POTATOES ARE A NICE GOLDEN BROWN.



**SERVE UP & ENJOY!!**