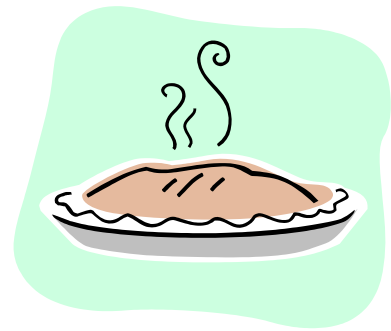


Shepherd's Pie

*Submitted by member Janet Hammond
2009 November Mini Tasting*



Ingredients

1 lb ground beef
1 large onion
1 can beef broth
2 beef bouillon cubes mixed with 1 tablespoon of flour
3 carrots cut into ½ circles
6 oz. Mushrooms chopped
1 packet frozen peas
1½ lb potatoes
½ cup of butter and cream
1 cup grated cheddar cheese
Salt & pepper to taste.

Directions

Brown beef and onions, stir bouillon cubes with beef broth.
Add carrots, peas & mushrooms.
Simmer until slightly thickened, salt and pepper to taste.
Put the meat mixture into a casserole dish.
Boil and mash the potatoes.
For a creamier texture blend with butter and cream.
Spread the potatoes over the meat.
Top with grated cheddar cheese (or other sharp cheese).
Bake at 350° for 40 minutes or until bubbling.

Serves 4.