



# Taste of Ireland: SHEPHERDS PIE



 6-10 servings

 60 minutes

## INGREDIENTS

### BEEF FILLING

- 2½ tbsp olive oil
- 1½ cups yellow onion (diced)
- 2 lbs ground beef (I prefer to use 80/20)
- 1 tsp salt
- 1½ tsp thyme leaves
- 1 tsp rosemary leaves
- 2 tsp parsley flakes
- 2 tsp ground black pepper
- 2 tbsp Worcestershire sauce
- 3 cloves garlic (minced)
- 1/3 cup all-purpose flour
- ¼ cup ketchup
- 2 cups beef broth
- 2 cups frozen mixed peas and carrots
- 1 cup frozen corn kernels

### CHEESY POTATO TOPPING

- 4 large russet potatoes or 8 small / medium russet potatoes (Cubed into ¾-inch squares)
- 12 tbsp unsalted butter
- 2/3 cup half & half
- 1 tsp garlic powder
- ½ tsp ground black pepper
- 1½ tsp paprika
- 1/3 cup cheddar cheese (grated)

### COLCANNON

- 2 1/2 pounds potatoes, peeled and cubed
- 4 slices bacon
- 1/2 small head cabbage, chopped

## DIRECTIONS

### BEEF FILLING

1. Preheat oven to 400 Degrees and coat a 13x9 baking dish with cooking spray. Then set aside.
2. In a large skillet over medium-high heat add in olive oil. Once the oil is hot add the onions and cook 3-4 minutes, stirring occasionally.
3. Add the ground beef, parsley, rosemary, thyme, salt, and pepper. Cook for 6-8 minutes and break apart the ground beef with meat chopper or spoon. Stir occasionally until meat is completely browned.
4. Add in garlic and cook for an addition 1 minute.
5. Add the Worcestershire sauce, flour and ketchup to the ground beef mixture. Stir until fully incorporated and cook for 1 minute.
6. Add the beef broth, frozen peas and carrots and frozen corn kernels. Cook until the beef broth begins to boil. Then, reduce heat and let simmer for 4-5 minutes. Stir occasionally.
7. In the prepared baking dish spread out the ground beef filling. Make sure to spread it out into an even layer.

### CHEESY POTATO TOPPING

1. Peel and cut potatoes into 3/4 inch cubes. Place the potatoes in a large pot. Cover the potatoes with water and add 1/4 teaspoon of salt. Bring the water to a boil then reduce to a simmer. Cook the potatoes until they can be smashed with a fork. Cook time will be 10-15 minutes.
2. Drain the potatoes and add them to your KitchenAid mixer. If you don't have a mixer a hand mixer or potato smasher will work fine.
3. Then, cut the butter stick into 1 tablespoon pieces and spread them evenly on top of the potatoes.

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## INGREDIENTS CONTINUED...

- 1 large onion, chopped
- 1/2 cup milk
- salt and pepper to taste
- 1/4 cup butter, melted

### SODA BREAD

- 3 cups flour
- 3/4 cup sugar
- 1 Tablespoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 eggs
- 1-1/2 cups buttermilk
- 1/4 cup melted margarine
- 1 cup scalded raisins\*
- 1 dash nutmeg
- 1 splash lemon juice

## DIRECTIONS CONTINUED...

4. Next, add the half & half, garlic powder, salt and black pepper and mix until the potatoes are smooth and creamy.
5. Scoop the potatoes on top of the ground beef filling. Carefully spread them into a even layer.
6. Sprinkle the paprika over the potatoes evenly. Then, add the cheddar cheese on top of the potatoes.
7. Place the in the oven and bake at 400 degrees. Place a baking sheet on the shelf under the pie. I have found that this recipe will sometimes boil over and the baking sheet will save your oven. Cook for 25-30 minutes.
8. Then, let cool for 10 minutes before serving and garnish with fresh chopped parsley.

### COLCANNON

1. Cook the potatoes. Place potatoes in a saucepan and cover with water. Bring to a boil and cook for 15 to 20 minutes, or until tender.
2. Cook the bacon. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving drippings, crumble and set aside.
3. Cook the cabbage. In the reserved drippings, sauté the cabbage and onion until soft and translucent. Putting a lid on the pan helps the vegetables cook faster.
4. Mash and mix the potatoes. Drain the cooked potatoes, mash with milk and season with salt and pepper. Fold in the bacon, cabbage, and onions, then transfer the mixture to a large serving bowl.
5. Top it all off with butter. Make a well in the center, and pour in the melted butter. Serve immediately.

### SODA BREAD

1. Mix ingredients together and bake in 2 lb bread pan for 1 hour at 350. Place on wire rack and let cool. Makes 1 loaf.