***Shepherd’s Pie***

Ingredients

1 lb. Ground Chuck Beef

1 large Onion, small to medium diced

1 ½ cups carrots, small dice

1 cup Red Pepper, small dice

½ cup flour

2 cups Beef Stock

1/3 cup milk or cream

1/8 Tsp. Thyme Leaves

Worstershire Sauce

Hot Sauce

Salt

Pepper

Butter

Olive Oil

3 lbs. Russet Potatoes, peeled and 1 inch cubes

Sour Cream

Milk

Cheddar Cheese

For the Potatoes:

1. Peel and dice the potatoes into 1 inch cubes.
2. Boil in salted water until tender, about 30-35 minutes.
3. Drain and mash. Add as much sour cream, butter, milk, salt, and pepper as desired.
4. Try not to make it too liquidy.

For the Filling:

1. In a large Dutch oven or pot heat 2 tablespoons of olive oil and 2 tablespoons of butter.
2. Brown the ground beef and remove with a slotted spoon to a bowl. Drain fat from pot.
3. Add more olive oil and butter to pot. Add the onions, carrots, and peppers. Cook for 10 minutes until onions are translucent and the other vegetables are slightly cooked.
4. Sprinkle in the flour and cook for two minutes until cooked. Add the beef stock slowly until it becomes a thick mixture.
5. Add the milk and stir. Cook for another minute.
6. Add the thyme. BE CAREFUL NOT TO ADD TOO MUCH THYME! Add 1 tablespoon of Worstershire sauce, and as much hot sauce as you desire.
7. Pour mixture into a baking dish.
8. Spread mashed potatoes over top of meat mixture. Completely cover to prevent meat from burning.
9. Cover with aluminum foil and bake in a 350 degree oven for 20 minutes.
10. Remove foil and sprinkle over as much cheese as desired. Place under a hot broiler for 30 seconds to melt the cheese.
11. Serve hot.