



Irish Shepherd's Pie

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Categories: Main Dish - Lamb, Source: The Captain's Shack

Servings: 6

Description: This recipe originally came from the book "Irish Pub Food". It has been adapted.

Preparation Time: 40 minutes

Suggested Wine: Any good, light red wine or Basque table wine.

Start to Finish Time: 1 hour 15 minutes

Ingredients

1 1/2 lbs Russet Potatoes, peeled and cut into 1" pieces
1/2 c whole Milk
5 T Butter, divided
1 t fine Celtic Sea Salt, divided
1/2 t fresh ground Tellicherry Black Pepper
2 med Onions, chopped
2 med Carrots, finely chopped
4 med cloves Garlic, diced
3/4 t dry Thyme
1 t fresh grated Ginger
2 lbs ground Lamb
3 T Tomato Paste
1 1/4 T Worcestershire Sauce
1 c Red Wine
1 1/2 c Beef Stock
3/4 c Frozen Peas

Directions

- 1) Preheat oven to 350 degrees F. Spray 1 1/2 quart baking dish with cooking spray.
- 2) Place potatoes in a large saucepan; add cold water to cover by 2". Bring to a boil over medium heat and cook 16 to 18 minutes or until tender. Drain and return to the saucepan.
- 3) Heat milk in a small saucepan over medium heat until hot. Add 3 T butter, 1/2 t salt and 1/4 t pepper. Stir until butter is melted. Pour mixture into saucepan with potatoes and mash until smooth. Set aside.
- 4) Melt remaining 2 T butter in a large skillet over medium heat. Add onions, carrots, thyme and ginger and cook 8 to 10 minutes or until vegetables are softened but not browned, stirring occasionally. Add the garlic and cook 2 minutes. Add lamb and cook over medium-high heat 4 minutes or until no longer pink. Drain excess fat. Return skillet to heat and cook 5 to 6 minutes or until lamb is lightly browned. Add tomato paste, wine and Worcestershire Sauce and cook 1 minute. Stir in stock and bring to a boil and cook 7 to 8 minutes or until liquid is nearly evaporated. Stir in peas and the remaining 1/2 t salt and 1/4 t pepper. Cook 30 seconds. Pour into prepared baking dish.
- 5) Spread mashed potatoes in even layer over lamb mixture using a spatula to swirl potatoes.
- 6) Bake about 35 minutes or until filling is hot and bubbly and potatoes begin to brown.