



# CS Shepard's Pie

Source; adapted from *simplyrecipes* et al Bob and Robin Young

*The Captain's Shack* Boise, ID 25 March 2024

PDF: CS-Shepards-Pie.pdf

Prep: 15 min Cook: 50 min Cool: 15 min

Total: 80 min Serves: 6

Note: Our favorite Shepard's Pie recipe, a classic casserole of the Basque. Cooked ground lamb, or beef (Cottage Pie) and savory vegetables and topped with garlicky mashed potatoes and baked to perfection.

## Ingredients – Potatoes:

1½ lbs lg Yukon Gold or Russet Potatoes, un-peeled and large dice for faster cooking

⅓ c Half & Half plus more if necessary for a looser mash, but some lumps are good

1 T Garlic Powder

¾ c Parmesan Cheese

## Ingredients – Filling:

8 T unsalted Butter

1½ lbs ground Lamb or Beef

1 med Red Onion, chopped abt 1½ cups

5 cloves Garlic, chopped

1 c Red Wine

1½ c Beef Stock

2½ T Worcestershire Sauce

¼ t Aleppo Pepper or to taste

2 T Tomato Paste

1 T Italian Parsley, chopped

1½ T Thyme leaves

1 ½ T Rosemary, chopped

1½ c thin sliced Carrots, unpeeled

1½ c fresh Corn, if available or frozen – not canned

1½ c frozen Peas, not canned

Celtic Sea Salt and fresh ground Tellicherry Pepper to taste

2 T All-Purpose Flour

1 T Garlic Powder

1 T Smoked Paprika

## Directions:

Pre-Heat oven to 400° F. Place the potatoes in a medium sauce pan. Cover with cold water. Add 1 t Celtic Sea Salt and 1 t Tellicherry Pepper. Bring to a boil and then reduce heat to simmer and cook until tender, about 20 minutes. In a medium skillet brown the lamb and remove from heat. When cooked, mash them with a hand masher with 4 T butter, garlic powder and Parmesan cheese, Add salt and pepper. Stir to combine.

While the potatoes are cooking, melt 4 T of butter in a large cast iron skillet over medium heat. Add the onion and garlic and cook until tender, 6-10 minutes. Do not burn the garlic. Add the red wine, beef stock, Worcestershire sauce, Aleppo pepper and tomato paste. Add the AP flour and stir to mix. Bring to a slow boil. Add the parsley, thyme and rosemary and stir to combine. Add the vegetables and add the browned lamb and stir to combine.

After the lamb mixture is combined, cover the top with the potatoes, forming a solid top of potatoes over the casserole. Sprinkle with the paprika. Place in the pre-heated oven on a cookie sheet until the mixture is bubbly and the potatoes are browned. When cooked, let cool for 10 minutes before serving.