

Shepherd's Pie

- 3 to 4 potatoes
- butter
- heavy cream
- crushed or minced garlic
- 1 medium yellow onion, minced
- 1/2 to 3/4 pound ground beef
- 1 to 2 tablespoons curry powder
- chili powder
- salt and pepper
- 1 (14 oz) can creamed corn
- 1 (8 oz) can peas

Peel and quarter the potatoes and boil in salted water for 20 to 25 minutes. Drain, and mash with butter. Add cream to the potatoes and whisk.

Heat butter in a pan, and cook garlic and onions until the onions start to soften.

Add ground beef to onions and garlic, and brown meat. Spice with curry powder, chili powder, salt and pepper.

In a casserole dish, mix the ground beef, corn, and peas. Top with mashed potatoes. Bake uncovered in oven at 350 degrees Fahrenheit for about 30 minutes or until hot.

Serves: 8

Preparation time: 45 to 60 minutes

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