

Chef Dennis's Favorite Recipes



Winter can be a cold and dreary time but it is also filled with cheer and some amazing flavors. Here is one of my favorite dishes that can be prepared for Shabbat or Sunday dinner alike.

Shepherd's Pie

Ingredients

For the potatoes (for Kashrut cooking, remove milk and cream and double margarine to make creamy potatoes

1 ½ lb. potatoes, peeled
kosher salt
4 tbsp. melted butter/
margarine
¼ c. milk
¼ c. sour cream
Fresh black pepper

For the beef mixture

1 tbsp. olive oil
1 large onion, chopped
2 carrots peeled and chopped
2 cloves garlic, minced
1 tsp fresh thyme
1 ½ lb. ground beef, ground
lamb or blend of each
1 c. frozen peas
*1 c. frozen corn
*2 tbsp. all-purpose flour
*2/3 c. chicken broth
*1 tbsp. parsley, fresh
chopped

Directions

*Preheat oven to 400°. Make mashed potatoes by putting potatoes in large pot with water and season with salt. Bring to a boil and cook until soft, roughly 18 minutes.

*Use a potato masher to mash potatoes until smooth. Melt butter/margarine whip together until smooth. Season with salt and pepper

*For beef mixture, heat oil and add onions, carrots, garlic and thyme and cook until soft and smelling delicious. Add ground beef and brown until no longer beef. Drain beef fat.

*Add meat mix back to pan and add corn and peas and cook for 3-4 minutes.

*Sprinkle meat mixture with flour and stir to coat beef. Cook for about 2 minutes to toast flour. Add chicken broth and bring to light simmer to thicken.

*Pour beef mixture in bottom of oven proof pan and top evenly with mashed potato mixture.

*Bake for 20 minutes until golden brown

ENJOY this lovely winter dish. This dish can be made a day or 2 ahead of time. If made ahead, pull from refrigeration about 1 hour before baking so that the pie will become room temperature before baking