

Shepherd's Pie

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Fill a large pot with salted water.

Wash and peel and slice them into 1/4-inch thick slices. Put the potatoes into the pot of water. Add more water to cover at least 2 inch if needed. Bring the pot to a boil. Boil the potatoes for 20 minutes, until very soft.

While the potatoes are cooking, dice and cook them over medium high heat in and until they have softened and are golden.

Add and season with

Cook the meat, breaking it up as you go until it is browned and cooked through then turn off the heat.

When the potatoes are ready, drain them well and then put them back in the pot.

In the microwave, heat for about 1 minute – it should be very warm.

Add the milk to the potatoes along with Mash until smooth and then use a handheld mixer to whip until fluffy. Add salt to taste.

Stir 1 C of the mashed potatoes into the beef (this keeps the meat really moist and thickens the sauce) along with Mix well and smooth out the top. Top with the remaining mashed potatoes and draw lines in the mash with a fork.

Melt

And lightly brush the top of the mash with it. Bake in the oven at 425°F until piping hot and it looks like it has puffed, about 30 minutes. The topping should be golden brown with crispy bits. Finish under the broiler if needed.

5 lbs Yellow-fleshed potatoes

4 Shallots

1 T Oil

pinch Salt

2 lbs Ground beef

1 t Dried Thyme

2 t Maldon salt / 1 t fine sea salt

2 t Worcestershire Sauce

1/3 C HP Sauce

2 Cloves of garlic, grated

1 1/2 C Milk

2 T Butter

1 1/2 C Frozen corn kernels

1 T Butter