

## Deep-Dish Shepherd's Pie

*We found this traditional English pie recipe in the March '94 issue of Bon Appétit and made a few minor changes to suit our tastes. The result has stood the test of time, and is a real favorite. Ed & Hazel Bottrell*

*About 6 servings*

Filling	
1.5 lb	Ground beef, lean
0.5 lb	Hot Italian Sausage, casings removed
1 med.	Onion, halved and slivered
1	Carrot, diced
1	Garlic clove, pressed or minced
1 tsp.	Rosemary, fresh, minced
$\frac{3}{4}$ tsp.	Turmeric
$\frac{1}{4}$ tsp.	Ground Cinnamon
1 C	Beef Broth
1 T	Flour
Crust	
2 lb	Russet Potatoes, peeled, diced
3 T	Butter
2 T	Garlic, pressed or minced
1/3 C	Half and Half or Cream (10-18% m.f.)

### *Instructions for Filling:*

1. Mix ground beef and sausages together.
2. Heat large skillet over medium-high heat. Add beef and sausages, and stir until just cooked through - about 12-min. Drain off all but 2 T of drippings.
3. Add vegetables, garlic, rosemary, turmeric and cinnamon, and sauté about 5-min.
4. Add beef broth, cover and simmer until vegetables are just tender - about 15-min.
5. Uncover and simmer until juices have almost evaporated but filling is still moist - about 2-min.
6. Mix in flour. Season filling to taste with salt and pepper.
7. Note: filling can be prepared 1-day ahead. Cover and refrigerate. Bring to a simmer before continuing.
8. Transfer filling to 9" or 10" square casserole or baking dish with 2" high sides.

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## *Instructions for Crust:*

1. Pre-heat oven to 400°F.
2. Boil potatoes in large pot of salted water until tender.
3. Meanwhile, melt butter over medium-low heat. Add garlic, and sauté until translucent but not brown - about 3-minutes
4. Drain potatoes; return to pot. Add garlic mixture and cream.
5. Mash or mix potatoes until smooth and creamy. Season to taste with salt and pepper.
6. Spoon potatoes atop filling, spreading to edge of casserole to seal.
7. Bake until filling is heated through and potato crust is golden - about 20-min.