

SHEPARD'S PIE, our adaptation of a recipe from About.com

This is an American variation of traditional shepherd's pie that is sure to please any meat and potatoes fan. The **ground beef** has a natural rich **mushroom** gravy and the **potatoes** are loaded with **cheese**. For more authentic shepherd's pie, use **lamb** instead of beef.

Prep Time: 20 minutes

Cook Time: 45 minutes

Total Time: 65 minutes

Ingredients:

- 2 pounds ground round
- 8 ounces mushrooms, rough chopped
- 1 medium onion, diced
- 4 large cloves garlic, pressed or finely minced
- 1 teaspoon kosher salt
- Freshly ground pepper to taste
- 2 Tablespoon Worcestershire sauce
- 2 Tablespoon flour
- 1 cup beef broth
- 1 can of cream of mushroom soup
- 1 1/2 cups frozen peas, corn or mixed vegetables, unthawed (I prefer mixed veggies)
- 4 cups shredded hash brown potatoes (frozen or deli-packed), packed
- 1/4 cup chopped green onions with tops
- 4 cups finely-shredded Sharp Cheddar cheese or cheese blend, divided use
- 1 teaspoon kosher salt
- 1/2 cup mayonnaise
- Sweet Hungarian paprika
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Preparation:

preheat oven to 375 F.

Place **ground beef**, **mushrooms**, onion, **garlic**, **salt**, and **pepper** in a large heavy skillet. Saute, breaking up ground beef, until the juices have almost evaporated.

Stir in **Worcestershire**, then flour. Cook 1 minute, stirring often. Add beef broth, stirring to combine, then heavy cream. Simmer until **gravy** thickens. Pour into glass baking dish. Let cool slightly, then sprinkle choice of veggies evenly on top of **beef**.

In a mixing bowl, combine hash brown **potatoes**, **green** onions, 2 cup of the **Cheddar cheese**, salt, and **mayonnaise**. Spread evenly on top of veggie layer. Spread remaining cup of Cheddar cheese on top and sprinkle lightly with **paprika**.

Bake about 45 minutes until cheese has melted and is slightly browned. Let rest 15 minutes before serving.

This can be put into 1 large lasagna pan or into 2 or three smaller pans. It freezes well for future baking

Yield: 8 to 10 servings