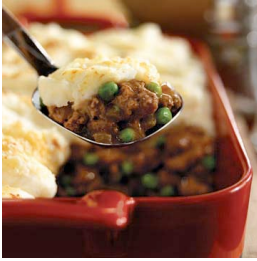


SHEPERD'S PIE



Also known as Cottage Pie; it is a traditional English dish that is easy to prepare and is goes great with a nice cold Ale or tall glass of milk.

INGREDIENTS:

- 1 ½ lbs ground beef
- 1 onion chopped
- 1-2 cups vegetables-chopped carrots, corn, peas
- 1 ½-2 lbs potatoes
- 8 tablespoons butter (1 stick butter)
- ½ cup beef broth
- 1 teaspoon Worcestershire sauce
- salt and pepper
- tomato (optional)

Peel and quarter potatoes, boil in salted water until tender (about 20 minutes)

While the potatoes are cooking, melt 4 Tablespoons of butter (1/2 a stick) in large frying pan.

Saute onions in butter until tender over medium heat (10 minutes). If you are adding vegetables add them according to cooking time. Put any carrots in with the onions. Add corn or peas either at the end of the cooking of the onions or after the meat has initially cooked.

Add ground beef and sauté until no longer pink. Add salt and pepper. Add Worcestershire sauce. Saute add half a cup of beef broth and cook, uncovered over low heat for 10 minutes, adding more beef broth as necessary to keep moist.

Mash potatoes in bowl with remainder of butter; season to taste.

Place beef and onions in baking dish, layer mashed potatoes on top. Rough up with a fork so there are peaks that will brown nicely.

Cook in 400 degree oven until bubbling and brown (approx 30 min). Broil for last few minutes if necessary to brown.

Optional: top with tomato slices before baking.