

SHEPHERD'S PIE (amended, Nov. 2009)

INGREDIENTS: 4 Cups ground beef. (Approx. 900 gr. – 1 Kg)
4 Cups Mashed potatoes (Approx. 15 medium)
2 cups gravy **or** 2 -10 oz. cans of gravy
½ tsp. Salt **
½ tsp. pepper **
1/8 tsp. paprika **
2 large onions, chopped or minced
2 tbsp. butter or margarine.

** to your taste.

DIRECTIONS: Brown the ground beef in your choice of pan. Drain off fat. Combine meat with gravy and onion and mix well. Mix in salt and spices. (Beef gravy comes in 10 oz. cans in most grocery stores or in a dry package. You may use home made or store bought.) Spray the pan with Vegetable oil (i.e. Pam) or butter the bottom & side of the pan. Line the bottom of the pan with well-beaten mashed potatoes.* Add the meat mixture. Cover with the remaining mashed potatoes. (A really thick layer of mashed potatoes will act as a crust.) Dot with pats/bits of butter. Bake at 325 F. for at least ¾ hour or until potatoes are browned on top.

Cool, cover and freeze until Casserole collection Weekend. (It is best to mark and apply the contents label to the lid before freezing)

For your information: 1 casserole is ten servings.

* We checked for the reason for lining the bottom of the pan with mashed potatoes. The reason is that it makes it much easier/neater to lift out a section when serving as the layer acts as a bottom pie crust.

Knights of Columbus Good Shepherd Council #8340 is pleased to act as the Facilitating organization for **your** Good Shepherd Parish ***Casseroles for Good Shepherd Mission*** Program. [SP recipe 2022]