

From the kitchen of Chris Volmert

Author's favorite:

Skillet Shepherd's Pie

prep time: 15 minutes | total time: 45 minutes

servings: 4 to 6

INGREDIENTS

- 1 tablespoon of unsalted butter
- 24 ounces of ground beef, pork, lamb, or any combination of the three
- 1 sweet onion, finely diced
- 2 carrots, peeled and finely diced
- 3 garlic cloves, minced
- 1 1/2 tablespoon of Worcestershire sauce
- 2 tablespoon of flour
- 1 can of peas, drained
- 1 can of corn, drained
- 4 cups mashed potatoes (either Yukon gold or russet)
- 8 ounces of Irish cheddar, grated
- 1/4 cup of chopped fresh parsley
- Salt and black pepper as needed

METHOD OF PREPARATION:

1. Preheat oven to 400 degrees.
2. Place 12-inch skillet over medium high heat and add butter.
3. Add ground meat to skillet and brown, seasoning with salt and pepper and stirring frequently.
4. Once meat is beginning to brown, add onion and garlic and cook for approximately 5 minutes.
5. Stir in flour and incorporate well.
6. Add Worcestershire sauce, parsley, peas, and corn to skillet and stir well.
7. Spread mashed potatoes evenly on top of the meat mixture.
8. Sprinkle grated cheese over the top of mashed potatoes.
9. Bake the pie in the oven for 15 to 25 minutes until the cheese is melted and beef filling is bubbling at sides.
10. Remove from oven and allow to rest for about 5 minutes before serving.

