



BILLINGS FARM & MUSEUM

Shepherds pie

Ingredients:

1 medium Yellow Onion
1 lb Ground Lamb
2 tsp Parsley
1 tsp Rosemary
1 tsp Thyme
1 Bay Leaf
½ tsp Salt
½ tsp Pepper

2 T Olive Oil
1 T Worcestershire Sauce
2 Cloves Garlic
2 T All Purpose Flour
2 T Tomato Paste
1 c Vegetable or Beef Broth
½ c Carrots
½ c Frozen Peas

Topping:

4 medium Yukon Gold Potatoes
½ stick Butter
½ c Milk
2 T Butter (for the top)

Instructions:

1. Brown the ground beef and the chopped yellow onion.
2. Add in the spices, and garlic and carrot, and cook until the carrot begins to soften.
3. Add in the tomato paste, Worcestershire sauce and stir until fully incorporated.
4. Add in the olive oil, and flour and cook for 1-2 minutes until fully combined and the flour has a chance to cook for a little bit.
5. Add the broth and continue to cook for 1-2 minutes until the gravy becomes thicker, fold in the peas and stir for another minute. Pour the mixture into the bottom of your preferred baking dish.
6. Peel and cut the potatoes into large chunks and boil the potatoes until soft. Meanwhile, heat the milk and the butter in a small saucepan.
7. Drain the potatoes and mash with a hand masher. Add in the milk and butter and stir.
8. Spread the potatoes evenly on top of the meat in the baking dish using a fork. Dot with butter.
9. Bake in a 400-degree oven for 25-30 minutes; until the top becomes golden brown. Serve and enjoy!

