

Shepherd's Pie

Ingredients:

- 3 lbs ground beef
- 16 oz mixed veggies
- 4 cups beef gravy
- 5 lbs potatoes
- 1 stick butter (room temp)
- 16 oz sour cream
- 1 lb grated sharp cheddar cheese
- 2 bulbs roasted garlic
- 1 tablespoon kosher salt



Method:

Scrub and peel (if desired) your potatoes. Cut them into 1/2" slices and add to water to boil until soft enough to mash.

While the potatoes are cooking, roast the garlic, and brown/drain the ground beef.

Stir the ground beef and mixed vegetables together in an enormous baking pan. I like the big aluminum ones. Mix the gravy in with the meat/veggie blend.

When your potatoes are done, drain the water, then put them back in the pot for mashing. Add the butter and garlic, and mash by hand.

Add the cheese, sour cream and salt, and mix well with an electric mixer, until smooth.

Spread the cheesy mashed potatoes evenly over the meat/veggie/gravy mix. Cover with aluminum foil and bake for 45 minutes.