

Shepherd's Pie

1 ½ Ground beef or lamb

1 large onion diced

1 carrot diced

1 can green peas

Parsley

1 cup beef broth

3 large potatoes cubed

4 tbsp. butter

¼ cup milk

Dash or two of Worchester sauce

In a large skillet melt half the butter and then add the onions and cook until soft.

Add carrots and cook for 5 minutes or so until they begin to soften.

Add ground beef or lamb and cook until well done add Worchester sauce and beef broth and cook down. Usually about 30 minutes.

Meanwhile, boil potatoes until soft and place in a large bowl.

Add remaining butter and milk and mash or use a mixer. Add hot water or more milk if needed until the mashed potatoes are the right consistency.

Spoon the meat and vegetable mixture in a large casserole pan and then top with mashed potatoes.

Bake the Shepherd's Pie in a pre-heated oven at 400 degrees for about 30 minutes or until potatoes begin to brown.

Top with cheese if you desire. It's good either way.