

## Shepherd's Pie

### Ingredients:

1 lb ground beef

1 onion, diced fine

1 carrot, diced

2 tbsp flour

1 cup strong beef broth

2 large russet potatoes

Salt, Pepper, Butter, Heavy Whipping Cream

Method: Peel and slice the potatoes, and boil them until cooked through in salted water. Drain, and mash them, adding about  $\frac{1}{4}$  stick of butter, and about  $\frac{1}{2}$  cup of heavy whipping cream (or more), along with salt and pepper to taste. You want the potatoes to be fluffy, but not soupy. While the potatoes are boiling, brown the ground beef, onions, and carrot in a large skillet. Season to taste with salt and pepper. Once the beef has browned, and the onions are translucent, stir in the flour and cook over medium-high heat for about 2 minutes. Stir in the the beef broth to make a gravy, and let thicken a bit on the stove. Taste again to adjust the seasoning and add more salt and pepper if needed. Tip the beef and gravy into a greased casserole dish, and spread with the prepared mashed potatoes. Bake at 350 for 30-40 minutes until hot through and slightly browned on top.