

BRIDGET'S IRISH SHEPHERD'S PIE

Serves 4 or slightly more

INGREDIENTS

12 oz diced frozen or fresh carrots and peas

1 lb ground beef or turkey (never use lamb, please . . . they are just too cute!)

1 yellow onion, diced

1 bottle or can stout beer (preferably Guinness®)

Salt and pepper

3 lbs potatoes for mashing

1 stick butter

¼ cup heavy whipping cream or milk

Spring onions or scallions, chopped

Pre-made pie crust (or make your own)

(Note - pie crust is optional - see photos at right)

DIRECTIONS

Lightly spray a crock pot with a butter-flavored cooking spray. Add peas, carrots, ground beef, diced yellow onion, beer, salt and pepper. Stir. Set crockpot to low and slow-cook for 8 hours.

After 7 ½ hours, peel potatoes and cut into large cubes. Place in a stockpot with 2-3 cups of water. Lightly boil until tender and mash-ready. Remove from water.

Preheat oven to 350 degrees. Pre-bake pie crust for 10 minutes.

Mash potatoes with cream/milk, butter and chopped Spring onions. Add salt and pepper.

Spoon beef mixture into pie crust. Top with mashed potatoes. Dot with additional butter, if you desire. Bake for 30 minutes on 350 degrees. Slainté!



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