

Kentucky Farm to School Junior Chef



Shepherd's Pie

Wildcat Catering Crew- Bath County High School

Ingredients:

4 Large	Potatoes, peeled & cubed	1/2	Orange pepper, chopped
3/4 Cup	Milk	1/2	Red pepper, chopped
1	Egg yolk	2 Tbsp.	All-purpose flour
1 Tbsp.	Butter	3 Tbsp.	Ketchup
1/4 cup	Shredded cheddar cheese	3/4 cup	Beef Broth
5	Carrots, chopped	1/4 cup	Shredded Cheddar Cheese
1 Lb.	Ground Beef		Garlic Salt- to taste
1/2	Onion, chopped		Salt & Pepper
1/2	Green Pepper, chopped	1 Tbsp.	Vegetable oil

Directions:

- 1- Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and mash. Mix in butter, milk, egg yolk, and 1/4 cup shredded cheese. Season with salt and pepper to taste; set aside.

- 2- Bring a large pot of salted water to a boil. Add carrots and cook until tender but still firm, about 15 minutes. Drain, mash, and set aside. Preheat oven to 375 degrees.
- 3- Heat oil in a large frying pan. Add onion and cook until clear. Add ground beef and cook until well browned. Pour excess fat, then stir in flour and cook 1 minute. Add ketchup and beef broth. Bring to a boil, reduce heat and simmer for 5 minutes.
- 4- Spread the ground beef in an even layer on the bottom of a 2 quart casserole dish. Next, spread a layer of mashed carrots. Top with mashed potatoes and sprinkle with remaining shredded cheese.
- 5- Bake in the preheated oven for 20 minutes, or until golden brown.