



Shepherd's Pie

*A classic go-to recipe that's sure to satisfy your family's taste buds!
The following items can be found here at the market: ground beef, onion,
potatoes, carrots, peas and garlic.*

Ingredients:

- 1½ lbs ground round beef
 - 1 onion, chopped
 - 2 cloves of garlic, minced or chopped
 - 1-2 cups of vegetables - chopped carrots and peas
 - 3 fair sized potatoes
 - ½ a stick of butter
 - ¼ cup of milk
 - 1 tbsp of beef flavoring
 - 1 tsp worcestershire sauce
- Salt, pepper, and other seasonings of choice.

Instructions:

Peel (if desired), quarter and then boil potatoes until tender - approximately 20 minutes.

Cook hamburger in 1/4 cup of water until browned. Then drain excess fluids. Continue to cook on low heat and add onions, 1 clove of garlic, carrots, beef flavoring, Worcestershire sauce and desired seasonings.

Drain and mash cooked potatoes. Add butter, milk, 1 clove of garlic and desired seasonings (salt, pepper and parsley...etc). Continue to mash until desired texture - lumpy or whipped.

Place beef mixture into a baking or casserole dish and place mashed potatoes on the top. Layer and spread evenly. Sprinkle pepper and parsley ovetop for garnish.

Bake at 350 degrees until bubbling (roughly 35 minutes). Broil for the last 5 minutes to brown mashed potatoes if desired. Try making it with a layer of pie crust on the bottom or sprinkle shredded cheese over the mashed potatoes.

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