



ST. PATTY'S SHEPHERD'S PIE

PAIRS BEST WITH

14 Hands Cabernet Sauvignon

SERVES 6

Ingredients

Shepard's Pie

- 1 lb. – ground lamb
- 1 medium onion, diced
- 4 carrots, diced
- 1 cup peas
- 4 sprigs fresh thyme
- 6 oz. red wine
- 2 Tbsp. tomato paste
- 2 Tbsp. Worcestershire sauce
- 1 cup beef stock
- 1 Tbsp. unsalted butter
- 2 Tbsp. potato flour

Mashed Potatoes

- 3 lbs. Yukon gold potatoes, cut into cubes
- 4 Tbsp. unsalted butter
- ¼ cup heavy cream
- salt and pepper to taste
- 1 egg, beaten

Instructions

- Preheat oven to 400°F
- In a medium sized skillet, brown the lamb. Remove from pan and set aside in a large bowl.
- Add carrots to the pan and sauté until they start to get tender, add onions. Sauté for about 5 minutes. Add peas and thyme, cook for another minute. Remove from pan and vegetables to the lamb.
- Add wine to the pan, scrapping up all the brown bits. Bring the wine to a simmer.
- Whisk in tomato paste and cook for about 2 minutes.
- Worcestershire sauce and beef stock. Give it a good stir and bring to a boil. Once boiling, reduce to a simmer and slightly reduce, about 7 minutes.
- Whisk in potato flour. Once thickened, take off heat and pour over the meat mixture. Thoroughly combine.
- Pour mixture into a baking dish. Top with mashed potatoes. Brush potatoes with egg wash.
- Bake for 20 minutes or until potatoes are browned.

Mashed Potatoes

- Bring a pot of salted water to boil. Once boiling, add potatoes and cook until fork tender.
- Drain potatoes, and place potatoes in a large bowl.
- To the potatoes, add butter, salt, pepper, and milk. Gently fork mash the potatoes. Don't over mash, you still want lumps and to the texture to be firm to hold up during the bake.