

# Shepherd's Pie



FROM THE KITCHEN OF  
**DEBBIE MACOMBER**

Shepherd's Pie is such a warm and cozy winter dish. The filling is bursting with savory flavors, while the topping is all comfort in creamy mashed potatoes. Ground lamb is traditional, but ground beef is easily substituted pound for pound.

**Serves 4-6**

## Ingredients

### Topping:

2 pounds russet potatoes, peeled and cut into 1 inch cubes  
4 tablespoons unsalted butter, cubed  
½ cup milk  
1 egg  
1 teaspoon kosher salt  
½ teaspoon ground black pepper

### Filling:

2 tablespoons unsalted butter  
1 medium onion, chopped (about 1 ½ cups)  
2 large carrots, peeled and chopped (about 2 cups)  
1 teaspoon kosher salt  
1 pound ground lamb  
2 ½ tablespoons tomato paste  
2 garlic cloves, minced  
½ teaspoon dried thyme  
2 tablespoons flour  
1 ½ cups chicken broth  
2 teaspoons Worcestershire sauce  
1 cup frozen peas

## Directions

In a large pot, cover potatoes with at least 1 inch of cold water. Bring to a simmer over high heat. Once boiling, turn heat down to medium-high and cook potatoes for 8 – 10 minutes, or until fork tender. Drain potatoes, then return to pot and add butter. Mash together until smooth. In a small bowl, whisk egg with milk. Stir into mashed potatoes, along with salt and pepper. Set aside.

In a 10-inch cast iron skillet or other oven-proof skillet, melt the butter over medium-high heat. Add onion, carrots and salt; cook for 5 – 7 minutes, or until onion is translucent and soft. Add lamb and cook until no longer pink, 6 – 8 minutes. Stir in tomato paste, garlic and thyme and cook for 1 minute, until fragrant. Add flour and stir, scraping bottom of pan, for 1 minute. Slowly stir in chicken broth and Worcestershire sauce, scraping bottom of pan. Bring to a simmer and cook for 10 minutes, until thickened. Remove from heat and stir in peas. Smooth filling with the back of a spoon.

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## Directions Continued...

Preheat the broiler to high.

Transfer mashed potatoes to a gallon zip-top bag and seal. Cut 1-inch off a bottom corner, then pipe mashed potatoes evenly on top of the filling. Smooth top with the back of a spoon, then gently drag a fork over the top to make decorative ridges. Place skillet under broiler for 5 – 10 minutes, until the top is golden brown and crispy. Serve immediately.