

Shepherd's Pie

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Project for 4-H*

Ingredients:

½ to 1 Pound Ground Beef
1 Cup of Early Peas
1 Cup of Kernel Corn
5 Medium Potatoes
2 Cups of Shredded Cheddar Cheese
1 to 1 ¼ Cup of Milk
1 Teaspoon Salt
½ Teaspoon Garlic Powder
Dash of Pepper
2 Tablespoons of margarine

Directi0ns:

Pre-heat oven to 300 degrees

Brown ground beef in pan under medium heat. Add ½ teaspoon salt, ½ teaspoon garlic powder, and a dash of pepper. Cook until ground beef is done. Drain ground beef.

Heat 1 cup of early peas in a small saucepan over low heat. Heat 1 cup of kernel corn in separate saucepan. Drain.

Directions for mashed potatoes: peel 5 medium potatoes, slice the potatoes, and place them in a pan covered in water. Add ½ teaspoon of salt to water. Boil potatoes until done, drain. Pour potatoes into mixing bowl and add butter or margarine and milk. Blend until creamy. Set aside.

In a deep casserole dish, place one layer of ground beef (save the other half), corn, half a layer of mashed potatoes, and 1 cup of cheese. Then layer remaining beef, early peas, and remaining mashed potatoes. Sprinkle 1 cup of shredded cheese on top of potatoes.

Place in pre-heated oven for 15-20 minutes. Serve hot.