



DRISCOLL
CUISINE & COCKTAIL
CONCEPTS

TRADITIONAL SHEPARD'S PIE

Ingredients

For the lamb base

2 tablespoons butter
2 cups chopped onions
2 teaspoons minced garlic
½ teaspoons marjoram, diced and crumbled
5 ½ lbs lamb shoulder, trimmed, deboned and cut into ½ inch cubes
1 bay leaf
½ cup water
2 tablespoons flour
Salt and pepper to taste

For the sauce

1 cup plum tomatoes, crushed and drained
1 tablespoon tomato paste
1 tablespoon red wine vinegar
¼ cup fresh parsley, minced

For the potato topping

1 ½ pounds baking potatoes, peeled and quartered
¼ cup butter or margarine, cut into pieces at room temperature
6-8 tablespoons whipping cream
Freshly ground white pepper to taste
¼ cup freshly grated parmesan cheese
½ cup canned fried onion rings (Durkee brand)

Lamb: Melt butter in heavy large skillet over medium-low heat. Add onions, garlic, and marjoram and sauté until tender, about 5 minutes. Add lamb and bay leaf and cook until lamb is brown, about 8 minutes. Drain liquid from skillet and discard. Sprinkle lamb with flour, add salt and pepper to taste, and stir until coated well.

Sauce: Add plum tomatoes, tomato paste, and red wine vinegar to skillet and mix well. Cover skillet and reduce heat to low and cook for 30 minutes. Stir in parsley and spoon lamb mixture into a baking dish (8 ½ x 13 ½).

Topping: Preheat oven to 375-degrees. Cook potatoes in a large saucepan of boiling salted water until tender then drain. Mash potatoes and mix in ¼ cup butter, then blend in 2 tablespoons of whipping cream at a time to form smooth puree thickened enough to hold its shape when piped. Season with salt and white pepper. Spoon into pastry bag fitted with star tip. Pipe potatoes in crisscross pattern over lamb. (Note: If you don't have a pastry bag, use a spoon to spread potatoes). Sprinkle with parmesan cheese, dot with 1 tablespoon of butter and bake for 20 minutes.

Finish and Serve: Sprinkle top with fried onion rings and brown under broiler. Remove from broiler and serve.

Serves 8