

Meats-Poultry-Game

Shepherds Pie

Ingredients:

One lb. Ground hamburger
One can kernel corn drained
6-8 quartered potatoes
1/2 cup of milk
1/4 stick butter
Salt & pepper to taste
2 cloves of garlic chopped
1-12" round baking pan

Instructions:

Take one pound of ground beef and saute in medium saucepan over medium heat until brown. Take chef potatoes with two cloves of garlic and boil until the potatoes are cooked. Approximately 10-15 minutes. Drain the water and add the milk and salt, pepper & butter to taste and whip until smooth. Take the ground beef and drain out the excess fat, place the ground beef into the bottom of the baking pan, next pour in the corn and smooth out over the ground beef. Place the garlic mashed on top and smooth out. Place the baking dish in a pre heated oven @ 350* and bake until the top is light or golden brown about 30 minutes. Take out of the oven and let this sit for 5-10 minutes, then serve. This dish is great for cold nights and is very easy to make.

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