

Featuring Tennessee Gourmet® Products

© 2006

**Shepherd's Pie**

1 pound ground chuck beef	1/2 cup beef broth
8 ounces mushrooms, chopped	1/2 cup heavy cream
1/2 cup chopped onion	1/2 cup frozen peas, unthawed
2 large cloves garlic, pressed or finely minced	2 cups shredded hash brown potatoes
1/2 tsp. kosher salt	1/8 cup chopped chives (or finely sliced green onions with tops)
Freshly ground pepper to taste	2 cups finely-shredded cheddar cheese or cheese blend, divided
1 Tbsp. Worcestershire sauce	1/2 tsp. kosher salt
2 Tbsp. Tennessee Gourmet® Apple & Spice (your choice of flavor)	1/4 cup mayonnaise
1 Tbsp. flour	Sweet Hungarian paprika

Preheat oven to 375 F°.

Place ground beef, mushrooms, onion, garlic, salt, and pepper in a large heavy skillet. Saute, breaking up ground beef, until the juices have almost evaporated. Stir in Worcestershire and Apple & Spice, then flour. Cook 1 minute, stirring often. Add beef broth, stirring to combine, then heavy cream. Simmer until gravy thickens. Pour into glass baking dish. Let cool slightly, sprinkle green peas evenly and stir into beef mixture.

In a mixing bowl, combine hash brown potatoes, chives, 1 cup of the cheddar cheese, salt, and mayonnaise. Spread evenly on top of beef layer. Spread remaining cup of cheddar cheese on top and sprinkle lightly with paprika.

Bake about 45 minutes until cheese has melted and is slightly browned. Let rest 15 minutes before serving.