



Shepherd's Pie: Traditional or *With a Twist*

Traditional Shepherd's Pie

Ingredients:

ITEM#	ITEM	AMT
95715	Beef Bottom Round Flat	5lbs
99689	Harvest Vegetable Blend	5lbs
36130	De'veau Demi Glace	4 cups
98073	Mashed Potatoes (Yukon gold)	4 lbs.
52146	Shredded Cheddar-Jack Cheese	2 lbs.
	Salt & Pepper	to taste

Method:

- In a large brazier, braise the beef for 2 hours.
- Add the vegetables and cook until tender.
- Add the demi glace and bring to a boil.
- Heat potatoes and put in large piping bag.
- Line the outer edges of the serving dish with potatoes.
- Fill the center of serving dish with beef mixture.
- Pipe a lattice work of potatoes across top of casserole.
- Sprinkle cheese mix along top of potatoes.
- Bake at 350° until hot and bubbly.

Buffalo Chicken Shepherd's Pie

Ingredients:

ITEM#	ITEM	AMT
30201	Extra Virgin Olive Oil	1 tbl
99451	Chicken Breasts	1lb
99566	Classic Soup mix (<i>carrot onion celery</i>)	1 cup
99711	Cloves Garlic, Minced	4 ea
39248	Smoked Paprika	2 tsp
26771	Kosher Salt	to taste
32206	Freshly Ground Black Pepper	to taste
19440	Chicken Stock	1/4 cup
43160	Tomato Paste	1 tbl
46890	Wing Sauce	1/2 cup
98073	Mashed Potatoes (Yukon gold)	4 cups
56201	Sour Cream	1/2 cup
61360	Blue Cheese	2 oz

Method:

- Heat olive oil in in skillet.
- Sauté onion, celery, carrot, garlic.
- Add in chicken and brown.
- Add tomato paste, and smoked paprika.
- Deglaze with chicken stock and add in wing sauce.
- In a mixing bowl combine mashed potatoes, sour cream, and blue cheese.
- Pour Chicken into a greased soup crock.
- Spoon potatoes on top of the chicken mixture and bake till bubbly.