

MAIN DISH

LAMB SHEPHERD'S PIE

INGREDIENTS :

- 2 pounds russet potatoes, peeled and cut into chunks
- 6 T unsalted butter
- 1/2 cup milk (any fat content) or cream
- Kosher salt to taste
- 1 T vegetable oil
- 1 large onion, peeled and chopped
- 1 large carrot, peeled and chopped
- 4 stalks, chopped
- 2 large portabella mushrooms, chopped
- Crushed garlic to taste
- 1 pound ground lamb (or substitute half with another ground meat)
- Red pepper flakes to taste
- 1/2 cup beef broth
- 1/2 cup Soda Rock Cabernet Sauvignon
- 1 T tomato paste
- 1 cup kernel corn or frozen peas
- Egg Wash-beaten egg and milk

NOTES :

Recipe by Chef Donna Parsons

Pair with: Soda Rock "Smith Orchard"
Cabernet Sauvignon

WILSON ARTISAN
WINES

Prep time:

45 min

Cook time:

45 min

Servings:

6-8



DIRECTIONS :

Preheat oven to 375°F.

Bring the potatoes to a boil in salted water. Cook until tender, about 20 minutes; drain. Mash the potatoes with the butter, milk, and salt.

Meanwhile, in a large sauté pan over medium-high heat, heat the oil, then add the onion, carrot, celery, mushrooms and garlic, sauté for 5 mins. Pour in the wine and reduce by half, around 5 minutes.

Cook the meat separately in a large frying pan. Add red pepper flakes and season with salt and pepper. Cook until browned, 8 to 10 minutes. (Drain off any fat). Add the broth and tomato paste. Simmer until the juice thickens, about 10 minutes.

When the meat is done, add the vegetable mixture to it. Then layer the corn or peas on top of that. Next spread the mashed potatoes over the entire mixture and crosshatch the top with a fork.

Egg wash the top of your pie. Bake until golden brown on top, 30 to 35 minutes.