



## Shepherd's Pie

**From the kitchen of B.J. Thompson**

**Note\*\*\*** This dish is quite easy to prepare as it is assembled mainly from leftover ingredients. I use a food processor to finely grind the roast beef and onions.

3 C cooked roast beef, finely ground  
2 T butter  
1 small onion, finely ground  
2 C beef gravy  
2 C mixed cooked vegetables  
4 C mashed potatoes

1. Preheat oven to 350°F.
2. Melt butter in a small non-stick frying pan over medium heat. Sauté onions for 5 minutes until they are very lightly browned.
3. Combine the sautéed onions with the ground roast beef, mixed vegetables and beef gravy. Season with salt and pepper if desired and mix well. The end result should appear slightly wet and sticky.
4. Spread the beef mixture evenly in a greased casserole dish. Cover the beef entirely with a thick layer of mashed potatoes. Lightly butter the potatoes. Do not use a cover for the casserole dish.
5. Cook for ½ hour to 40 minutes, or until the pie is hot and bubbling.