

# Shepherd's Pie

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The old English classic; this version being just a minor modification to one from *The Cookery Year* published by the Reader' Digest Association. Some interesting (healthier?) variations can be made by using alternative toppings such as sweet potato or a 50/50 mix of celeriac and potato.

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## Planning

serves:	4
prep time:	30 mins
cooking time:	45 mins

## Ingredients

2 onions, finely chopped  
75g butter  
500g minced lamb  
125ml stock (preferably lamb  
but ...)  
1 tbs tomato purée  
½ tsp Worcestershire sauce  
salt & pepper  
2-3 tbs milk  
500g mashed potatoes (or  
alternative)

## Method

Preheat the oven to 220°C/425°F/gas 7.

Fry the onions gently in 25g of the butter until soft. Add the lamb and cook until browned, stirring to break up the meat and brown evenly. Stir in the stock, tomato purée and Worcestershire sauce, then season to taste.

Beat the remaining butter into the potatoes together with the milk. Put the meat in a greased ovenproof dish, cover with the potato mixture and score the top lightly with a fork. Bake near the top of the oven for about 30 minutes until the top is brown.