

Shepherd's Pie

Prep Time: 30 minutes

Cook Time: 1 hour, 30 minutes

Total Time: 2 hours

Yield: 4 to 6 servings

Ingredients

2 pound beef chuck roast

6 tablespoons all-purpose flour, divided

4 tablespoons extra virgin olive oil

1 large onion, chopped

4 ribs celery, sliced

6 carrots, sliced

6 cloves garlic, minced

1 cup high-quality red wine

1 1/2 cups beef stock

2 tablespoons Worcestershire sauce

1 tablespoon balsamic vinegar

2 bay leaves

3 sprigs fresh thyme

1 1/2 cups frozen green peas

Salt and pepper

2 pounds gold Yukon potatoes, peeled and cut into 3/4 inch cubes

4 tablespoons butter

1/4 cup half and half

Chopped chives (for garnish)

Instructions

1. Cut chuck roast into 3/4 inch cubes and place in a medium bowl. Sprinkle with 3 tablespoons of the flour and toss to coat each piece.

2. Heat olive oil in a large non-stick or iron skillet. Brown meat in batches. Do not overcrowd skillet and add oil as needed. Remove from skillet and set aside.
3. Add onion, celery, carrots and garlic to skillet and saute for six or seven minutes. Add three tablespoons of flour, mix well, and cook for two to three more minutes. Deglaze skillet with wine and cook for 2 to 3 minutes. Add beef stock, Worcestershire sauce, vinegar, bay leaves, thyme, 1 1/2 teaspoons salt and 1/2 teaspoon pepper. Return beef to skillet and stir to combine.
4. Bring to boil, reduce heat, cover skillet, and simmer for 30 to 40 minutes, or until vegetables and meat are tender. Add frozen peas and mix to combine. Adjust salt and pepper to taste and remove from heat.
5. While stew is cooking, place potatoes in a medium large pot and cover with cold water. Add two tablespoons salt to water and bring to a boil. Reduce heat, cover pot, and cook for 15 to 20 minutes or until a knife pierces potato with no resistance.
6. Drain potatoes in a colander. Mash potatoes with a potato masher or push them through a ricer. Add butter, 2 teaspoons salt, and 1/4 teaspoon pepper. Stir until butter is melted. Add half and half and stir to combine.
7. Preheat oven to 400 degrees.
8. Transfer beef filling to a casserole dish or finish the pie in the skillet as long as it is oven safe. For a rustic look, spread potatoes evenly over beef mixture with a icing spatula or large knife. If you want a more refined look, pipe the potatoes with a pastry bag.
9. Bake the pie for 30 to 40 minutes until bubbling and potato topping is slightly browning. Garnish with chives and serve immediately.

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