



Sandstone Housing
Church Rock Estates
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Easy Shepherd's Pie

<http://www.simplyrecipes.com/>









Ingredients

- 1 1/2 to 2 pounds potatoes (about 3 large potatoes),
peeled and quartered
- 8 Tablespoons (1 stick) butter
- 1 medium onion, chopped (about 1 1/2 cups)
- 1-2 cups vegetables—diced carrots, corn, peas
- 1 1/2 lbs ground beef
- 1/2 cup beef broth
- 1 teaspoon Worcestershire sauce
- Salt, pepper, other seasonings of choice

Directions:

1. Place the peeled and quartered potatoes in medium sized pot. Cover with at least an inch of cold water. Add a teaspoon of salt. Bring to a boil, reduce to a simmer, and cook until tender (about 20 minutes).
2. While the potatoes are cooking, melt 4 tablespoons of the butter in a large sauté pan on medium heat. Add the chopped onions and cook until tender, about 6 to 10 minutes. If you are including vegetables, add them according to their cooking time. Carrots should be cooked with the onions, because they take as long to cook as the onions do. If you are including peas or corn, add them toward the end of the cooking of the onions, or after the meat starts to cook, as they take very little cooking time.
3. Add ground beef to the pan with the onions and vegetables. Cook until no longer pink. Season with salt and pepper. Add the worcestershire sauce and beef broth. Bring the broth to a simmer and reduce heat to low. Cook uncovered for 10 minutes, adding more beef broth if necessary to keep the meat from drying out.
4. When the potatoes are done cooking (a fork can easily pierce), remove them from the pot and place them in a bowl with the remaining 4 Tbsp of butter. Mash with a fork or potato masher, and season with salt and pepper to taste.
5. Preheat oven to 400°F. Spread the beef, onions, and vegetables (if using) in an even layer in a large baking dish (8x13 casserole). Spread the mashed potatoes over the top of the ground beef. Rough up the surface of the mashed potatoes with a fork so there are peaks that will get well browned. You can even use a fork to make creative designs in the mashed potatoes.
6. Place in a 400°F oven and cook until browned and bubbling, about 30 minutes. If necessary, broil for the last few minutes to help the surface of the mashed potatoes brown.

AUGUST 2015 NEWSLETTER

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1 
2	3	4 	5	6	7	8
9	10 	11  Trash Day	12	13	14 	15
16	17	18 	19	20	21	22
23	24	25 	26	27	28	29
30	31					

Friendly Reminders



Management will periodically perform apartment inspections to identify needed maintenance, safety or fire hazards and POOR HOUSEKEEPING. Deficiencies will be corrected as soon as possible by maintenance staff. Resident damage will be billed to the resident. Non compliance will be issued to those who have unsafe and unsanitary conditions of their homes

CURFEW LAW "Curfew Hours" shall mean for a child who has not reached his/her 18th birthday. Between the hours of 10:00 p.m. – 6:00 a.m. Sunday through Thursday, and 12:00 a.m. – 6:00 a.m. Friday and Saturday, children shall not be in any place in or out-of-doors other than his/her usual place of abode, unless supervised by an adult.

PARENTS
PLEASE WATCH
YOUR CHILDREN



No vehicles may be parked on the premises that are not in service or will not be used (i.e. cars left unused for winter months). No vehicles may have repairs or maintenance performed by tenants on property (i.e. oil changes, etc). No junk cars or inoperable vehicles may be parked on the site. No recreational vehicles (i.e. ATV's, mini-bikes, etc.) may be ridden on the property.

This institution is an equal opportunity provider and employer Professionally managed by Sandstone Housing For more information visit [www. Sandstonehousing.com](http://www.Sandstonehousing.com)