

A Scotsman's Shepherd Pie



Yes, shepherd's pie is predominantly thought of as Irish or British. But since I'm Scottish, I thought I'd give it a unique twist to suit my ancestral tastes. The use of lamb, the smoky, heather taste of Guinness® Draught (Irish, I admit), and the topping of sharp Cheddar and smoked paprika give this version its unique, smoky-sweet flavor.

Prep: 45 mins

Cook: 25 mins

Additional: 5 mins

Total: 1 hr 15 mins

Servings: 8

Yield: 8 servings



Ingredients

5 cups mashed, boiled potatoes

½ cup sour cream

2 ounces cream cheese

2 tablespoons butter, softened,
divided

1 egg yolk

½ teaspoon kosher salt

½ teaspoon freshly ground black
pepper

1 ½ teaspoons olive oil

1 pound ground lamb

1 pinch salt and ground black
pepper to taste

1 (16 ounce) can stewed
tomatoes with juice, chopped

1 small onion, chopped

1 small carrot, peeled and
chopped

½ cup peas

1 cup Irish stout beer (such as
Guinness®)

Directions

Step 1

Stir potatoes, sour cream, cream cheese, 1 tablespoon butter, egg yolk, 1/2 teaspoon salt, and 1/2 teaspoon black pepper together in a bowl until smooth.

Step 2

Heat olive oil in a cast iron skillet or nonstick pan over medium-high heat. Add ground lamb, reduce heat to medium, and cook, stirring frequently, until browned and crumbly, 4 to 5 minutes. Pour off excess grease and season lamb with salt and black pepper to taste.

Step 3

Stir tomatoes with juice, onion, and carrot into ground lamb; simmer until vegetables are tender, 5 to 10 minutes. Add peas, reduce heat to low, and cook, stirring frequently, until peas are warmed, 2 to 3 minutes.

Step 4

Heat beer in a saucepan over medium heat; add beef bouillon. Cook and stir beer mixture until bouillon is dissolved, about 5 minutes.

Step 5

Heat remaining 1 tablespoon butter in a separate pan over medium-low heat until sizzling. Whisk flour into butter until thick and paste-like, about 1 minute. Stir beer mixture and Worcestershire sauce into flour mixture until gravy is smooth and thickened, 2 to 3 minutes. Stir gravy into lamb mixture and simmer until mixture is thickened, at least 5 minutes.

Step 6

Set oven rack about 6 inches from the heat source and preheat the oven's broiler. Grease a 9x12-inch baking dish.

1 cube beef bouillon

1 tablespoon all-purpose flour

1 tablespoon Worcestershire sauce

$\frac{3}{4}$ cup shredded sharp Cheddar cheese

2 teaspoons chopped fresh parsley

2 teaspoons smoked paprika

Step 7

Pour lamb mixture into the prepared baking dish. Carefully spoon mashed potatoes over lamb mixture, covering like a crust. Sprinkle Cheddar cheese, parsley, and paprika over mashed potatoes.

Step 8

Broil in the preheated oven until crust is browned and cheese is melted, 4 to 5 minutes. Cool for about 5 minutes before serving.

Cook's Notes:

If using instant potatoes, use a quality brand like Honest Earth(R) All Natural Creamy Mash.

Tips

Smoky sharp Cheddar works best.

Nutrition Facts

Per Serving: 386 calories; protein 17g; carbohydrates 30.4g; fat 21.4g; cholesterol 96.5mg; sodium 560.8mg.