

Shepherds Pie

Peel, Chop and Boil 10 Potatoes in salted water until potatoes fall easily apart with a fork.

About ten minutes from the potatoes being done. Begin the next part.

Brown 2 lbs. Lean Hamburger and season with:

To taste:

Garlic Salt

Black Pepper

Onion (Fresh or dried flakes)

Emeril Lagasse's Original Essence

Drain Grease and set aside.

Steam vegetables of choice and set aside.

Slice enough cheese for three layers in a casserole pan.

Preheat Oven to 375°

Once potatoes are completed, drain (saving ½ C. of the water) and pour into bowl. Mash potatoes until relatively smooth. Pour in a little of the water at a time until the potatoes are easy enough to work with. Add ½ C. Milk and continue to beat. Taste and add salt if necessary. You may also add a little garlic salt, black pepper and onion powder. Continue to beat and then add ¼ C. Butter (½ Cube) until potatoes are completely smooth.

In a casserole dish, layer mashed potatoes, hamburger, vegetables and cheese until the pan is full, ending with a last layer of potatoes topped with cheese.

Place in oven until cheese is completely melted.

Serve with:

Salad

Bread

Happy Eating.

