

Margaret Brewer's Winning Shepherd's Pie Recipe

Ingredients:

Minced lamb - 1 lb
Potatoes - 1½ lb
Large onion
Mushrooms - 2 oz
Bay leaf 2
Carrots
Plain flour - 1 oz
Tomato puree - 1 tbsp.
Butter - 1 oz
Milk - 4 tbsps
Mayonnaise
Lamb or beef stock – 1/2 pint
Cheese - 2 oz

Method:

Dry fry the lamb with the chopped onion, bay leaf, sliced mushrooms and diced carrots for 8-10 minutes. Add the flour and stir for a minute. Slowly blend in the stock and tomato puree. Cook, stirring, until the mixture thickens and boils. Cover and simmer gently for 25 minutes. Remove the bay leaf and place in a 3 pint oven-proof serving dish.

At the same time, cook the potatoes in boiling water for 20 minutes until tender. Drain well, mash with the butter, milk and mayonnaise to reach the desired consistency. Spread on top of the mince mixture and sprinkle over with the grated cheese.

Bake for 15-20 minutes in a pre-heated oven at 400.