

Dana's kind of homemade Shepard's pie.



Ingredients:

2 refrigerated pie crusts

2 to 3 lbs of potatoes (I like Idaho for this)

2 lbs ground beef

Jar of Beef Gravy (or can, or gravy master)

Large onion

2 bags of frozen mixed veggies

Seasoning (salt, pepper, granulated garlic, granulated onion..)

Milk and butter for mashed potatoes.

Take the pie crusts and press into a large casserole dish 9 x 13 or 12 x 12...

Take a fork and poke some holes into the crust, to avoid bubbles.

Bake at 3:75 for 15/20 minutes, until lightly browned.

Set that aside...

Make 2 pounds of mashed potatoes and set aside. (here are a few recipes within a recipe!)

- <https://idahopotato.com/recipes/traditional-mashed-idaho-potatoes>
- <https://www.myrecipes.com/recipe/mashed-potatoes-6>
- <https://www.allrecipes.com/recipe/219077/chef-johns-perfect-mashed-potatoes/>

While that is happening, brown 2 lbs. ground beef.

I like the 93% lean type... Use a bit of olive oil.

Season with salt, pepper, granulated garlic... (or whatever you have... I used Montreal steak seasoning because that is what I had)

Remove and drain...

Sauté a large diced onion in that same pan until translucent, there should be some left over olive oil, but if you need more, add it. (about 10 min).

Add beef back in with onions.

Then add 1 ½ to 2 cups of beef gravy to the meat/onions.

I made mine using gravy master, but you can do whatever works. (Other options - add a can or jar of store-bought gravy, Or use a packet of onion soup mix and some water and thicken it with a roux or cornstarch)

Take 2 bags of frozen mixed vegetables and defrost, I did this in the microwave (no need to fully cook, because you will layer them into your pie and put into the oven. (I use the mixed veggies that have corn, carrots, peas, green beans, lima beans)

Layer the beef gravy mixture into the lightly browned pie crust, then add the mixed veggies, top with mashed potatoes...

Back for about 25 minutes in a 400-degree oven or until the potatoes have a slightly crispy layer!

If you have it, sprinkle with some paprika and parsley...