



"Gaelic Ale" Smoked Shepherd's Pie

Recipe By JOE LASHER, SR.

SERVES: 6

INGREDIENTS:

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|---|--|
| <input type="checkbox"/> 3 lbs. Yukon Gold potatoes, <i>cubed</i> | <input type="checkbox"/> 1 tbsp. Worcestershire sauce |
| <input type="checkbox"/> 1½ yellow onions, <i>diced</i> | <input type="checkbox"/> 1½ tsp. fresh thyme |
| <input type="checkbox"/> 6 cloves garlic, <i>minced</i> | <input type="checkbox"/> 1 tbsp. salt |
| <input type="checkbox"/> 1 lb. ground beef (or ground venison) | <input type="checkbox"/> 1 tbsp. pepper |
| <input type="checkbox"/> 2¼ cups tomato sauce | <input type="checkbox"/> 1 stick butter |
| <input type="checkbox"/> 6 cups Laura Lynn frozen vegetable blend (32 oz. bag) | <input type="checkbox"/> 1 cup milk |
| <input type="checkbox"/> 1 cup Highland Gaelic Ale (or your favorite dark beer) | <input type="checkbox"/> 2¼ cups cheddar cheese, <i>shredded</i> |

DIRECTIONS:

- ☐ 1. Bring a large pot of water to a boil for the potatoes. Let heat while cooking the meat mixture.
- ☐ 2. In a large skillet, cook the onion until translucent, then add garlic and ground meat. Cook until browned, then drain off grease.
- ☐ 3. Add tomato sauce and vegetable blend and cook over medium heat 4-5 minutes, stirring often.
- ☐ 4. Add Gaelic Ale, Worcestershire sauce, thyme and salt and pepper to taste. Boil until liquid has reduced by half and thickened (about 15 minutes).
- ☐ 5. Add the potatoes to the boiling water and cook for 15-20 minutes until soft, but not mushy. Drain and cool. Mash potatoes with the butter and milk then salt and pepper to taste.
- ☐ 6. Preheat the smoker (or oven) to 350°F.
- ☐ 7. Once meat mixture is done and potatoes are mashed, divide meat between two casserole dishes then top with mashed potatoes then shredded cheese.
- ☐ 8. Bake until golden brown and cheese is melted (30-45 minutes).

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