

Shepherd's Pie

- 2 pounds potatoes (10 Medium) at least 3 pounds potatoes
- 1 yellow onion
- 1 red pepper
- 1 pound lean ground beef
- 3 tablespoons butter
- 1 clove garlic
- 2 teaspoons vinegar
- 3 tablespoons chopped parsley
- 1 bay leaf
- Dash paprika
- Dash grated nutmeg 3 tablespoons half-and-half 5-6 Tablespoons
grated Cheddar or other cheese $\frac{3}{4}$ cup beef broth 2 Tablespoons
cornstarch in water

1. Peel potatoes. Cut into wedges. Cook until tender in unsalted water.
2. Peel and chop onion. Rinse red pepper. Remove seeds and membranes. Cut into strips.
3. In a skillet, sauté' ground meat in 1 tablespoon butter until it loses its pinkness. Add onion, pepper and garlic. Season to taste with a dash of salt and pepper. Add vinegar, parsley and crumbled bay leaf. Cook for a few minutes. Add about $\frac{3}{4}$ cup beef broth. Add cornstarch and water to thicken. Transfer mixture to a lightly greased plate.
4. Drain potatoes. Mash quickly. Add remaining butter, spices and half-and-half. Beat until mixture is light and fluffy.
5. Spread mashed potatoes over meat mixture. Sprinkle with cheese. Bake at 350 degrees for 25 minutes or until pie is hot and potatoes are lightly browned.