



Market Shepherd's Pie (serves 4; 2 hours)



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| 1½ lbs Deck Family Farm lamb sirloin steak, cut into bite-size pieces | 1 cup Deck Family Farm meat stock (or bone broth) |
| ½ cup Deck Family Farm walnuts, chopped | 3 tbsp extra virgin olive oil |
| 1 tbsp minced garlic | 1 sweet onion, finely chopped |
| 2 small carrots, finely chopped | 1 celery stalk, finely chopped |
| 2 beets, finely chopped | 1 tbsp tomato paste |
| 1 tbsp kosher salt | 1 tsp fresh ground black pepper |
| ¼ cup red wine | 1 tbsp fresh chopped rosemary |
| 1½ lbs Yukon gold potatoes, peeled | 4 tbsp unsalted butter |
| 1 tbsp sour cream | ¼ cup heavy cream (or milk+1 extra tbsp butter) |
| 1 ½ tsp kosher salt | 1 tsp fresh ground black pepper |

Shepherd's Meat

1. preheat oven to 350 °F.
2. heat half of the olive oil in a large skillet on medium-high heat. rub half of the salt and all the pepper on the lamb. brown the meat in uncrowded batches, remove when done.
3. turn the heat to medium-low and add the remaining olive oil. add the garlic, onions, carrots, celery, beets, and remaining salt. cook until softened, around ten minutes.
4. while the vegetables are cooking, place the chopped walnuts on a baking sheet and toast in the oven for around ten minutes, checking and turning them every few minutes. take them out when they are slightly browned and smell toasty. set aside.
5. stir the tomato paste in with the vegetables, add wine and stock, deglazing the pan if necessary. add the meat and the remaining ingredients except for the rosemary and walnuts. stir well and set heat to low, letting most of the liquid simmer off, around thirty minutes.
6. meanwhile, make the mashed potatoes as directed below.

Shepherd's Potatoes

1. cut the potatoes into large pieces. boil them in water with a pinch of salt until the potatoes are cooked through. drain the potatoes and return them to the pot in which they cooked.
2. gently heat the cream until warm. pour over the potatoes. add the butter in chunks, sour cream, salt, and pepper. mix and mash until creamy and smooth.

Shepherd's Pie

1. distribute the meat mixture onto a casserole dish. sprinkle the walnuts evenly over the meat.
2. layer the mashed potatoes on top of the meat and walnuts.
3. set in the oven, checking every five or so minutes after the first thirty minutes. cook until the top of the potatoes are crisp and brown.
4. remove the shepherd's pie, garnish with the rosemary, and serve hot out of the dish!