



Recipe # 008

Shepherd's pie
(Recipe by Anne Cooper)

Approximate servings	440
Portion size	11 hotel pans, 40 portions to a pan

For the filling:

Ingredient	Instruction	Amount
Ground beef		75 pounds
Yellow onions	peeled and diced	5 pounds
Carrots	peeled, trimmed and diced	15 pounds
Celery	trimmed, washed and diced	5 pounds
White flour		2 pounds
Hot water		4 gallons
Tomato paste		4 pounds
Beef base Minor's or other all-natural, no MSG beef base		8 ounces
Dried thyme		1/2 cup
Ground black pepper		1/8 cup
Salt		1/2 cup
Frozen peas		10 pounds

For the potatoes:

Ingredient	Instruction	Amount
Garlic mashed potatoes (<i>See recipe #005</i>)		60 pounds
1% milk		2 gallons plus 2 quarts

For the topping:

Ingredient	Instruction	Amount
Breadcrumbs		1 gallon
Butter	melted	1/4 pound



Method

- Pour a small amount of water into the tilting skillet and heat to 350°F. Add the beef and cook until no trace of pink remains, stirring and breaking up the meat as it cooks.
- Drain off all the liquid and fat and continue cooking the beef until it is lightly browned and cooked to 160°F.
- While the beef is browning, assemble the rest of the ingredients and stir the beef base into the water until it has dissolved.
- Add the onions, carrots, and celery to the tilting kettle and cook until the water has evaporated and the vegetables have started to brown, about 10 minutes.
- Stir in the flour and cook for 2 to 3 minutes. Pour the beef broth into the kettle and bring to a boil.
- Stir well, scraping the bottom of the kettle constantly so the sauce doesn't stick in places and burn.
- Add the thyme, salt, pepper, and peas. Stir until the peas are heated through. Divide the beef filling among the prepared pans (about 8 pounds in each).
- Make sure to smooth the beef into an even layer and fill in all the corners.
- Put half the potatoes in the stand mixer fitted with the paddle attachment.
- Add 1 gallon plus 1 quart milk. Beat at a low speed until creamy and any big lumps are broken up.
- Repeat with the remaining potatoes and milk.
- Spread 6 to 7 pounds (about 7 heaping 1-cup measures) of the potatoes over each pan of beef filling.
- Pour the butter over the breadcrumbs and toss and rub the crumbs until they're evenly buttered.
- Scatter the crumb topping over the potatoes, dividing it evenly between the pans.
- Bake at 375°F until the topping is browned and the juices are bubbling around the sides. The center must be heated to 165°F. Check the temperature of each pan in more than one place. Cover and keep warm in hot boxes.