

---

# Shepherd`s Pie II

*Chef Michael Gordan - Limerick Junction Pub and Club - Sarasota, FL  
Sarasota`s Chef Du Jour - 1992*

Servings: 6

**3 tablespoons flour**  
**2 cups beef bouillon**  
**2 pounds ground beef**  
**1/2 cup minced onion**  
**1/2 cup minced carrot**  
**8 medium potatoes, peeled**  
**2 cups rich beef stock**  
**granulated garlic (to taste)**  
**Worcestershire sauce (to taste)**  
**salt (to taste)**  
**pepper (to taste)**  
**3 tablespoons minced chives**  
**2 tablespoons butter**

Boil the potatoes in a saucepan until tender.

In a skillet, saute' the beef, onions and carrots until brown. Drain off the fat. Add three tablespoons of flour and two cups of rich beef stock. Simmer until thickened. Season with granulated garlic, Worcestershire sauce, salt and pepper to taste.

In a bowl, whip the potatoes with the minced chives, butter, and salt and pepper to taste.

Place the saute'd beef in a casserole dish.

Place the whipped potatoes into a pastry bag with a star tip. Pipe the potatoes onto the beef making neat rows on top.

Brown under the broiler. Serve.

## **Beef, Ground Beef**

---

*Per Serving (excluding unknown items): 662 Calories; 44g Fat (60.8% calories from fat); 30g Protein; 35g Carbohydrate; 3g Dietary Fiber; 139mg Cholesterol; 610mg Sodium. Exchanges: 2 Grain(Starch); 3 1/2 Lean Meat; 1/2 Vegetable; 7 Fat.*