This is a classic Saint Patrick’s Day recipe made by my mother-in-law, Jo-Jo Leighton. I will not bore you with the directions for mashed potatoes but the rest of it is outlined below. This recipe will serve 4-6 people depending on the serving size.

The Filling:
1 tbsp olive oil
2 lb ground beef (or venison/lamb)
2 medium onions, chopped
1 medium to large bag frozen peas and carrots
1 tbsp tomato puree
1 tbsp fresh chopped parsley
1 tsp fresh chopped thyme
1/2 tsp ground cinnamon
1/2 cup all purpose flour
1 cup favorite red wine
1 cup grated Irish cheddar cheese
Salt and pepper

The Crust:
2 lb Yukon Gold Potatoes
2 tbsp butter
Salt and pepper
1 cup grated Irish cheddar cheese
1 cup chopped scallions
1 cup chopped green onions

Jo-Jo’s Shepherds Pie

Stir in the flour to reduce thickening of the liquids. Add the wine, pour a glass for yourself and the beef broth. Salt and pepper to taste. Bring the mixture to a boil. Lower heat and let simmer for 30 minutes.

Spoon the meat mixture into a 9x13 casserole dish. Carefully add the mashed potatoes as a layer over the meat. Sprinkle with the scallions and Irish cheddar cheese over the potatoes. Bake at 400 degrees for approximately 25 minutes until the potatoes are a golden brown. You may need to broil the pan to get the potatoes golden brown. Serve hot and enjoy!

- Scottie Hines, CGCS

Note: A great twist to this is to make the pies in miniature form as individual servings using small tart or Creme Brule dishes.

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