



The Savory Supe

By Scottie Hines, CGCS
Windsong Farm Golf Club



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, copped
- 1 medium to large bag frozen peas and carrots
- 1 tbsp tomato puree
- 1 tsp fresh chopped parsley
- 1 tsp fresh chopped thyme
- 1/2 tsp ground cinnamon
- 1 tbsp all purpose flour
- 1 cup favorite red wine
- 1 1/2 cups beef broth
- Salt and pepper

Jo-Jo's Shepherds Pie

The Crust:

- 2 lb Yukon Gold Potatoes
- 2 tbsp butter
- Salt and pepper
- 1 cup chopped scallions
- 1 cup grated Irish cheddar cheese

Make the mashed potatoes per your recipe.

Pre-heat oven to 400 degrees.

Filling:

Heat olive oil and brown the ground beef. Add onions and cook for 5 minutes. Add the peas and carrots and cook for an additional 5 minutes. Add tomato puree, thyme, parsley And cinnamon. Stir and saute' for 2 minutes.

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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