

SHEPHERD'S PIE

THIS HEARTY CASSEROLE COMBINES SEASONED GROUND BEEF, MIXED VEGETABLES, CREAMY MASHED POTATOES, AND RICH SMOKY FLAVOR FROM HANDCRAFTED SEASONINGS. PERFECT FAMILY DINNER FOR BUSY WEEKNIGHTS OR COZY WEEKENDS.



INGREDIENTS

MEAT FILLING

- 1½ POUNDS LEAN GROUND BEEF
- 1 SMALL ONION, DICED
- 2 CLOVES GARLIC, MINCED
- 1 CUP FROZEN PEAS
- 1 CUP FROZEN CORN
- 1 CUP DICED CARROTS
- 2 TABLESPOONS TOMATO PASTE
- 1 CUP BEEF BROTH
- 1 TABLESPOON WORCESTERSHIRE SAUCE
- 1 TEASPOON CHERRY SMOKED SEA SALT
- 1 TEASPOON CHERRY SMOKED PEPPERCORN
- 1 TEASPOON MESQUITE SMOKED PAPRIKA
- 1 TABLESPOON OLIVE OIL

MASHED POTATO TOPPING

- 2½ POUNDS RUSSET POTATOES
- ½ CUP BUTTER
- ½ CUP MILK
- ½ CUP SOUR CREAM
- 1 TEASPOON APPLEWOOD SMOKED SEA SALT
- ½ TEASPOON APPLEWOOD SMOKED PEPPERCORN
- OPTIONAL:
- SHREDDED CHEDDAR CHEESE FOR TOPPING

				
PREP TIME 20 MIN	COOK TIME 40 MIN	TOTAL TIME 1 HR	SERVINGS 6-8	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1 - PREPARE THE MASHED POTATOES

- PEEL AND CUT THE POTATOES INTO EVENLY SIZED CHUNKS.
- PLACE THEM IN A LARGE POT, COVER WITH COLD WATER, AND BRING TO A BOIL. COOK FOR 15-20 MINUTES, OR UNTIL FORK TENDER.
- DRAIN WELL AND MASH WITH BUTTER, MILK, AND YOUR CHOICE OF CHERRY SMOKED SEA SALT OR APPLEWOOD SMOKED SEA SALT, ALONG WITH CHERRY SMOKED PEPPERCORN OR APPLEWOOD SMOKED PEPPERCORN. MIX UNTIL SMOOTH AND CREAMY, THEN SET ASIDE.

STEP 2 - COOK THE BEEF

- HEAT OLIVE OIL IN A LARGE SKILLET OVER MEDIUM HEAT. ADD THE DICED ONION AND COOK UNTIL SOFTENED, ABOUT 4-5 MINUTES.
- STIR IN THE MINCED GARLIC AND COOK FOR ANOTHER MINUTE UNTIL FRAGRANT.
- ADD THE GROUND BEEF AND COOK UNTIL BROWNED, BREAKING IT INTO CRUMBLES AS IT COOKS. DRAIN ANY EXCESS GREASE.

STEP 3 - SEASON THE FILLING

- STIR IN THE TOMATO PASTE, WORCESTERSHIRE SAUCE, AND BEEF BROTH.
- SEASON THE MIXTURE WITH:
 - 1 TEASPOON CHERRY SMOKED SEA SALT OR APPLEWOOD SMOKED SEA SALT
 - 1 TEASPOON CHERRY SMOKED PEPPERCORN OR APPLEWOOD SMOKED PEPPERCORN
 - 1 TEASPOON MESQUITE SMOKED PAPRIKA
- MIX WELL SO THE SMOKED SEASONINGS COAT THE BEEF EVENLY.

STEP 4 - ADD THE VEGETABLES

- STIR IN THE PEAS, CORN, AND CARROTS. SIMMER FOR 5-8 MINUTES UNTIL THE VEGETABLES ARE HEATED THROUGH AND THE FILLING HAS THICKENED SLIGHTLY.



SHEPHERD'S PIE CONT'D

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- CHERRY SMOKED SEA SALT
- CHERRY SMOKED PEPPERCORN
- MESQUITE SMOKED PAPRIKA
- APPLEWOOD SMOKED SEA SALT
- APPLEWOOD SMOKED PEPPERCORN

WHAT TO SERVE WITH

- ROASTED PARMESAN ASPARAGUS
- FRESH GARDEN SALAD
- HOMEMADE DINNER ROLLS

RECIPE VARIATIONS

- CHEESY SHEPHERD'S PIE
 - TOP WITH SHREDDED CHEDDAR BEFORE BAKING.
- BACON SHEPHERD'S PIE
 - MIX COOKED BACON INTO THE BEEF FILLING.
- SPICY SHEPHERD'S PIE
 - ADD HICKORY SMOKED HABANERO PEPPERCORN.
- TURKEY SHEPHERD'S PIE
 - SUBSTITUTE GROUND TURKEY FOR A LIGHTER VERSION.

STEP 5 - ASSEMBLE THE SHEPHERD'S PIE

- PREHEAT YOUR OVEN TO 375°F.
- SPREAD THE SEASONED BEEF MIXTURE EVENLY INTO A 9×13-INCH BAKING DISH.
- CAREFULLY SPREAD THE MASHED POTATOES OVER THE FILLING, SMOOTHING THEM WITH A SPATULA TO COMPLETELY COVER THE MEAT MIXTURE.
- FOR AN EXTRA GOLDEN FINISH, USE THE BACK OF A FORK TO CREATE RIDGES ACROSS THE TOP.
 - OPTIONAL: SPRINKLE SHREDDED CHEDDAR CHEESE OVER THE MASHED POTATOES BEFORE BAKING.

STEP 6 - BAKE

- BAKE FOR 25–30 MINUTES, OR UNTIL THE FILLING IS BUBBLING AROUND THE EDGES AND THE POTATOES ARE LIGHTLY GOLDEN.
- FOR A CRISP, BEAUTIFULLY BROWNEED TOP, BROIL FOR THE FINAL 2–3 MINUTES, WATCHING CAREFULLY TO PREVENT BURNING.
- ALLOW THE SHEPHERD'S PIE TO REST FOR 10 MINUTES BEFORE SERVING.

🔥 SMOKEHOUSE KITCHEN TIPS:

- RUSSET POTATOES CREATE THE FLUFFIEST MASHED POTATOES.
- LET THE FILLING SIMMER LONG ENOUGH TO REDUCE EXCESS LIQUID.
- SPREADING THE POTATOES WHILE THEY'RE WARM MAKES ASSEMBLY EASIER.
- A QUICK BROIL CREATES A BEAUTIFUL GOLDEN CRUST.
- SHEPHERD'S PIE TASTES EVEN BETTER THE NEXT DAY.