Irish Shepherd's Pie

- Prep Time: 15 minutes
- Cook Time: 40 minutes
- Total Time: 55 minutes
- Servings: 8

Ingredients:

- 11 tablespoons Countryside Creamery Butter, divided
- 8 ounces sliced white mushrooms
- 1 tablespoon Stonemill Minced Garlic In Extra Virgin Olive Oil
- 1 yellow onion, diced
- 2 ribs celery, diced
- 1 carrot, peeled and diced
- 2 pounds Simply Nature Organic Grass Fed Ground Beef
- 8 Yukon Gold potatoes, peeled and quartered
- 1 cup Friendly Farms Heavy Whipping Cream
- Stonemill Sea Salt Grinder, to taste
- Stonemill Peppercorn Grinder, to taste
- 1 cup Happy Farms Sharp Cheddar Shredded Cheese

Directions:

1. Preheat oven to 375˚.
2. In medium pan over medium heat, melt 3 tablespoons butter; sauté mushrooms until golden brown. Add garlic, onion, celery and carrot and cook until onion is translucent. Add ground beef, continue cooking until browned.
3. Transfer ground beef mixture into a 9x9-inch baking dish and refrigerate.
4. In a large pot of boiling water, cook potatoes until tender. Drain and transfer to a mixing bowl. Mash potatoes until no lumps remain.
5. Using the whisk attachment for a hand mixer, whip in cream and remaining 8 tablespoons butter until fully combined. Season to taste with salt and pepper.
6. Spoon mashed potatoes over ground beef mixture; top with shredded cheese. Bake for 15-20 minutes or until cheese is melted and browned.