

Shepherd's Pie

Serves: 8-10 people | **Cook Time:** 1 hour | **Difficulty:** Medium

Equipment Needed:

- 12-inch Dutch oven with lid
- Large mixing bowl
- Potato masher or large fork
- Sharp knife and cutting board

Ingredients:

Ingredient	Amount	Notes
Ground lamb	2 lbs	Or ground beef
Potatoes	3 lbs	Yukon or russet
Carrots	1 lb, diced	Small dice
Frozen peas	1 cup	Thawed
Yellow onion	1 large, diced	Finely chopped
Garlic	4 cloves, minced	Fresh only
Beef broth	1 cup	Low sodium
Worcestershire sauce	2 tbsp	For depth
Tomato paste	2 tbsp	Adds richness
Flour	2 tbsp	For thickening
Butter	4 tbsp	For mashed potatoes
Milk	1/2 cup	Whole milk
Salt	2 tsp	Divided use
Black pepper	1 tsp	Freshly ground
Fresh thyme	1 tbsp	Or 1 tsp dried
Vegetable oil	2 tbsp	For cooking

Complete Cooking Steps:

Step 1: Set up and Prep Potatoes

Set up 25 coals, with 10 on top and 15 on bottom, to achieve a temperature of 400°F.

Peel and cube potatoes, then boil in a separate pot until tender, about 12-15 minutes. Drain and set aside for mashing later.

Step 2: Brown the Meat

Heat oil in a Dutch oven and add ground lamb.

Cook 8-10 minutes, breaking up meat with a spoon until well browned. Season with salt and pepper.

Step 3: Add Vegetables

Add diced onion and carrots to the browned meat.

Cook for 5-6 minutes, until the onion softens and the carrots begin to tenderize.

Step 4: Create Gravy

Sprinkle flour over the meat mixture and stir well.

Add tomato paste and cook 1 minute. Gradually add beef broth and Worcestershire sauce, stirring constantly. Bring to simmer and add thawed peas.

Step 5: Prepare Potato Topping

Mash cooked potatoes with butter, milk, 1 teaspoon salt, and pepper until smooth and creamy. Adjust consistency with more milk if needed. Potatoes should be spreadable but not too thin.

Step 6: Assemble and Bake

Spread mashed potatoes evenly over the meat mixture, sealing the edges completely.

Bake for 20-25 minutes, until the potato topping is golden brown and the filling bubbles around the edges.

Serving Suggestions:

- Perfect comfort food for cold camping nights
- Serve with a simple green salad
- Great way to use leftover mashed potatoes
- Traditional British camping fare