

Shepherd's Pie

By [Samantha Seneviratne](#)



David Malosh for The New York Times. Food Stylist: Simon Andrews.

Time 1 hour 30 minutes

Rating 4 ★★★★★ (4079)

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INGREDIENTS

Yield: 6 servings

2 tablespoons kosher salt,
plus more for seasoning

2½ pounds (about 3 to 4
large) russet potatoes,
peeled and quartered

8 tablespoons unsalted
butter

½ cup whole milk

PREPARATION

Step 1

In a large pot, bring a gallon of water and 2 tablespoons salt to a boil over high heat. Add potatoes to boiling water and boil for about 15 to 20 minutes, until soft; a knife should go in with almost no resistance.

Step 2

In a small saucepan or a microwave oven, heat 6 tablespoons of the butter and milk together until

1 cup shredded aged white Cheddar
Freshly ground black pepper
1 small yellow onion, diced small (about 1¼ cups)
2 medium carrots, peeled and diced small (about 1¼ cups)
4 cloves garlic, minced
4 sprigs fresh thyme
2 4-inch sprigs fresh rosemary
¾ pounds lean ground beef
¾ pounds ground lamb (or use all ground beef)
⅓ cup tomato paste
1 tablespoon all-purpose flour
¾ cup beef stock
1 cup fresh parsley, chopped

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butter melts. Drain potatoes well and return to pot. Using a masher or a ricer, mash hot potatoes until smooth. Mix in the hot butter mixture, just until blended. Stir in the Cheddar. Season to taste with salt and pepper. Cover and set aside.

Step 3

Heat the oven to 375 degrees. Melt the remaining 2 tablespoons of the butter in a large oven-safe skillet with high sides or an enameled cast-iron braiser (at least 2½-quart capacity) over medium heat. Add the onion, carrot, garlic, thyme and rosemary and cook, stirring often with a wooden spoon, until the onions are translucent and the carrots are just tender, about 10 minutes. Add the beef and the lamb and cook, breaking the meat up with a spoon, until it is no longer pink. (At this point, you can drain off some of the excess fat if you like.) Season the mixture to taste with salt and pepper.

Step 4

Add the tomato paste and stir, cooking until it is well combined, another 2 to 3 minutes. Sprinkle the flour over the mixture and cook for 1 minute. Add the beef stock and cook, stirring, until the liquid has thickened slightly. Stir in the parsley and remove the thyme and rosemary stems. Season to taste with salt and pepper.

Step 5

Top the meat mixture with dollops of the mashed potatoes then spread them out over the top. (Or transfer the meat mixture to a 3-quart casserole dish and spread into an even layer, and top with potatoes.) Transfer to the oven and, if the mixture is at the top edges of your pan, set a foil-lined baking sheet underneath the pan to catch any drips.

Bake the pie until the potatoes have begun to brown and the edges are bubbling, about 30 minutes. Let stand at room temperature for 15 minutes before serving.

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Stacey K 5 years ago

I added a few shakes of Worcestershire sauce, as a previous poster suggested, plus 1.25 C of frozen peas with the carrots and onions.

Is this helpful? 232

Jessica 4 years ago

Cheese in the mash I have never heard of. Shredded cheese on top is characteristic of a Cumberland pie, but I always add it to my cottage (beef) or shepherds' (lamb) pies too. Other than that, Worcester sauce essential, garlic unnecessary (it's in the Worcester sauce) and peas best served on the side. A fat tablespoon of wholegrain mustard is great in the meat sauce, too, if you have it to hand.

Is this helpful? 178