

Some “Humble Pie” For Dinner

(NAPSA)—Shepherd’s Pie, also known as Cottage Pie, is made with minced or ground meat and covered with a mashed potato crust. While the recipe’s origins are not clear, it’s presumed to hail from Britain or Ireland. Typically, the pie contained lamb meat (since that’s what a shepherd would tend to). Over the years, the recipe has been changed in many ways, although one thing remains constant: This savory dish hits the spot on a brisk or chilly day.

Cheesy Shepherd’s Pie is a practical way to use up leftover meat and potatoes. It also leaves some room for creativity, allowing you to customize with favorite vegetables and spices. Adding a creamy, nutty cheese like Jarlsberg to the filling and potato crust gives the dish an especially pleasing taste, fusing all the flavors together. This modest pie may quickly become a family favorite.

Cheesy Shepherd’s Pie

Meat Mixture:

- 2 cloves garlic, minced
- 1 cup each chopped onion and green or red pepper
- 2 cups chopped mushrooms
- 2 teaspoons Worcestershire, or to taste
- 2 cups cooked chopped or ground lamb or beef, with fat drained
- 1 cup shredded Jarlsberg or Jarlsberg Lite cheese
- 1 cup brown gravy (homemade or store bought)

Topping:

- 1 cup shredded Jarlsberg or Jarlsberg Lite cheese



There’s nothing humble about the flavor of delicious, hearty Cheesy Shepherd’s Pie, a savory dish that hits the spot on chilly days.

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- 2 cups fresh, instant or leftover mashed potatoes
 - ½ cup skimmed milk
 - 2 teaspoons dried thyme

Preheat oven to 425F°. In large nonstick skillet, sauté garlic over medium heat until golden. Add onion and pepper and sauté until beginning to brown, about 4 minutes. Add mushrooms and sauté a few minutes more. Remove from heat and stir in Worcestershire, meat, cheese and gravy. Spoon mixture into oval, round or square baking dish. Combine 4 ingredients for topping and spread this mixture on top (or you can pipe it around the edge of dish). Bake 20 minutes. Serves 4.

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