

THE CULINARY

Playground



Shepard's Pie

Heaping T yellow onion, diced

1/4 lb ground beef

1/2 T tomato paste

1 t worcestershire sauce

Heaping 1/4 C Frozen mixed veggies of choice, or combination (corn, peas, green beans & carrots)

Small yellow potato, baked

1/2 T melted butter

1/2 T whole milk (or half & half)

1/2 T sour cream

Heaping T shredded cheese

1 strip of bacon, snipped into small pieces

A few chives, snipped

Preheat oven 375 degrees.

In an oiled pan over medium heat saute onion until translucent, about 2 minutes. Add ground beef and cook, breaking up meat with a spoon/spatula, until no pink remains.

Add tomato paste and worcestershire sauce. Add scant 1/8 t salt and pepper to taste.

Place meat in bottom of small baking dish. Cover meat with mixed veggies.

In a medium bowl mash baked potato and butter with a fork.

Stir in milk, sour cream, cheese and 1/2 slice of bacon.

Add mashed potato mixture on top of veggies in "plops", trying to cover as much as possible.

Spread with a dampened butter knife.

Sprinkle another pinch of cheese, and remainder of snipped bacon over the potatoes.

Bake uncovered for 18 -20 minutes.

Top with snipped chives

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Ranch Dip

- 1/8 cup mayonnaise
- 1/8 cup sour cream
- 1/8 teaspoon dried dill weed
- 1/8 teaspoon dried parsley
- 1/8 teaspoon granulated garlic or garlic powder
- pinch granulated onion or onion powder
- pinch teaspoon kosher salt, adjust to taste
- pinch freshly cracked black pepper
- 1/4 teaspoon fresh lemon juice or white vinegar
- A few fresh chives, snipped thin

Combine all ingredients up to chives in a bowl and whisk with a fork until smooth. Taste and adjust seasonings. Garnish with snipped chives.