

Shepherd's Pie a la Kristian

Ingredients:

- 1 lb lamb mince
- Onions
- Garlic
- Carrots
- Turnip
- Parsnip
- Frozen peas
- Celery
- Worcestershire sauce
- Beef stock cube
- Black pepper

Topping

- Butter
- cheese
- Potatoes

Method:

1. Prepare all vegetables and cut into small pieces
2. Put all ingredients a large pot
3. Cover $\frac{3}{4}$ full with water
4. Leave to simmer 1 hour
5. Every twenty minutes stir to make sure food doesn't stick to the bottom of the pot
6. Cook potatoes mash with loads off butter & milk
7. While the potatoes are cooking add some gravy granules to the mince to thicken the sauce
8. Put a 2 inch layer of mince under a 1 inch layer of potatoes into a pyrex dish and top with grated cheese
9. Put the dish into a preheated 180c oven for 30 minutes or till the cheese is golden brown
10. Serve with a large ketchup and a big glass of milk!