

# Kosher Deli Recipes

## Shepherds Pie with Onion Soup Mix and Steak Spice



Shepherds Pie can be described as 'comfort food', especially during the cold winter months. The addition of onion soup mix and a bit of Montreal steak spice lends a lot of flavor to an otherwise pretty bland recipe. It is an easy dish that can be made ahead of time and reheated with excellent results. This particular recipe comes from Peggy Lanton, an excellent cook. Please note that you can substitute minced veal, chicken or turkey for minced beef.

### Ingredients:

- 2 lbs. minced beef
- 3 tbsp. Osem onion soup mix
- 1 tbsp. Montreal steak spice
- Salt
- Pepper
- Fresh garlic (minced) or garlic powder, to taste
- 2 small cans creamed corn, pareve brand

•7 large potatoes, peeled

•2 tbsp. pareve margarine

In a frying pan, saute the meat until it is pink, not completely cooked. When almost done, add the soup mix, steak spice, salt, pepper, and garlic. Saute until meat is completely browned, stirring ingredients until blended. Transfer meat into an oven safe dish. Cover the meat mixture with the creamed corn.

Boil the potatoes until they are soft, remove from pot and drain. Mash the potatoes together with margarine, salt, pepper and garlic, to taste. (Note: you can prepare the mashed potatoes ahead of time and set them aside)

Cover the corn with a layer of the mashed potatoes.

Bake for 30-40 minutes at 350 degrees.