

Elk Shepherd39s Pie

Savannah · 30/09/2024



Prep Time

1 hr 40 mins

Dificult

Medium

Servings

6

Description

This a savory dish filled with ground elk an array of vegetables and delicious mashed potatoes

Ingredients

- - 4 large potatoes
- peeled and cubed - salt and pepper to taste - 2 tablespoons butter - ½ cup half-and-half cream - ½ pound ground elk meat - ¼ teaspoon Italian seasoning - 1 small onion
- chopped - 1 parsnip
- peeled and diced - 2 cups frozen mixed vegetables - 1 tablespoon butter
- melted - ¼ teaspoon garlic powder

Instructions

1. Place potatoes into a large pot and cover with salted water. Bring to a boil
2. then reduce heat to medium-low
3. cover
4. and simmer until tender
5. about 20 minutes. Drain and allow to steam dry for a minute or two
6. then mash with salt
7. pepper
8. 2 tablespoons butter
9. and half-and-half; set aside. Preheat oven to 400 degrees F (200 degrees C). Meanwhile
10. stir together the elk meat
11. Italian seasoning
12. salt
13. and pepper in a skillet over medium-high heat until crumbly and no longer pink
14. about 5 minutes. Spread the cooked elk meat into a 9-inch pie plate or baking dish and return the skillet to the stove over medium heat. Place the onion
15. parsnip
16. and garlic powder in the skillet
17. season to taste with salt and pepper
18. and cook until the turnip has softened
19. about 10 minutes. Stir in the mixed vegetables and cook an additional 5 minutes
20. then spread in the pie plate over the elk. Finally
21. spread the mashed potatoes evenly over the top
22. and brush the melted butter on the potatoes. Bake in preheated oven until the potatoes begin to turn golden brown
23. about 30 minutes. Serve hot.