



# Mom's Irish Shepherd's Pie

*From Dayna's Family*

## Ingredients

- 1 Tbsp olive oil
- 1 tsp black pepper
- 1lb ground beef
- 1 large onion, finely diced
- 2 Tbsp Worcestershire sauce
- 1 cup oxtail soup
- 1 large quantity mashed potatoes  
(approximately 6 cups or 12 potatoes)



## **Preheat oven to 200°C/400°F**



1. Boil potatoes, rinse and mash and let cool a while.
2. Add olive oil to a pan and add in the onions and sauté for a minute or two then add the meat.
3. Season with black pepper.
4. Cook until browned then drain fat.
5. Add Worcestershire sauce.
6. Make or buy the oxtail soup/stew and thicken, if you need to, with some flour.
7. Pour the soup into the meat.
8. Grease an oven proof dish with butter.
9. Line the base and sides with mashed potatoes
10. Add the meat in on top of the mash
11. Top the meat with potatoes (make sure you don't let it cool too much or it will be too difficult to work with)
12. Add butter, salt and pepper on top layer
13. Cover with tin foil and bake for about 60 minutes on a lower heat, then remove foil and bake until the potato is nice and browned on top.

