



## 2021 PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM WITH PAULA & BOBBY DEEN

### SHEPHERD'S PIE

1 ½ cups prepared mixed vegetables or  
niblet corn  
2 (8 oz) cans tomato sauce  
1 small onion, diced  
1 ½ pounds ground beef  
½ cup sour cream

12 tablespoons butter  
1 ½ cups buttermilk or milk  
8 to 10 prepared red new potatoes  
2 cups prepared instant biscuit mix  
Salt and pepper to taste

#### **BEEF LAYER:**

Saute onions in 2 tablespoons butter. Add ground beef. After beef is browned, add tomato sauce. Add salt and pepper to taste.

#### **VEGETABLE LAYER:**

Warm vegetables. You do not need a hard cook on the. Add salt and pepper to taste.

#### **POTATO LAYER:**

Peel and slice potatoes ¼ inch thick. Cook in boiling water for approximately 15 minutes or until fork tender. Whip potatoes with electric mixer; mix until moderately smooth. Do not over-beat them; a few lumps are nice. Add ½ cup heated milk, ½ cup butter, and sour cream. Salt and pepper to taste. Whip until mixed. Adjust thickness by adding more milk, if desired.

#### **BISCUIT LAYER:**

Combine biscuit mix and 1 cup buttermilk or milk. The mix should be thinner than normal biscuit mix but not runny. Looking for the consistency of pancake or waffle batter. You can add more milk to attain the desired consistency.

Spray a 9x13x2 inch pan, or any similar casserole dish. Layer halfway up with mashed potatoes. Next, spread a layer of mixed vegetables over the potatoes and then layer the beef mixture on top of the vegetables. Pour biscuit mixture over meat. Melt 4 tablespoons of butter and drizzle over top. Bake at 350 degrees F for approximately 35 – 45 minutes until top is golden brown.