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## ***The Winter's Tale Shepherd's Pie***

“His garments are rich, but he wears them not handsomely.”

– The Old Shepherd, *The Winter's Tale*

### **Ingredients:**

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|--|---|
| 1 pound lean ground lamb<br>(or beef, cooked lamb roast,<br>use what you like) | 1 cup beef or chicken broth                           |
| 1 tablespoon vegetable oil   | 1 tablespoon tomato paste                             |
| 1 clove garlic, chopped  | 2 tablespoons parsley, chopped                        |
| 2 shallots, sliced   | 1 cup green peas, frozen are<br>better than canned    |
| 1 medium onion, chopped  | 1 quart mashed potatoes<br>(use your favorite recipe) |
| 2 tablespoons flour  | 8 tablespoons grated<br>cheddar cheese                |
| 1 teaspoon salt<br>(more or less to your taste)                                | 4 tablespoons shredded<br>parmesan cheese             |
| 1 teaspoon ground black pepper<br>(more or less to your taste)                 |   |

### **Preparation:**

1. Make your favorite mashed potatoes and keep them warm. Grate the cheese and pre-heat the oven to 400 degrees F.
2. In a hot skillet, add the vegetable oil, then brown the meat with the garlic, shallots and onions.
3. When the meat is browned and the vegetables are tender, add the salt, pepper and flour. Cook for 3-4 minutes over medium heat, stirring often.
4. Add the tomato paste, beef or chicken broth and cook until the mixture becomes thick and creamy. (If you like a thinner sauce just add a little more broth).
5. Now add the peas, (Other vegetable combinations if you like) and parsley. Taste the mixture and add more salt and pepper if you like.
6. Place in a casserole dish and top evenly with the warm mashed potatoes and grated cheese. Bake for twenty minutes or until golden brown.
7. Enjoy!