

## **Pâté Chinois - Shepherd's Pie**

### **Notes**

I find cooking ground beef to be a bit of a pain in the butt. So, when I put it in the pan, I divide it into four equal portions, as if I were making hamburgers, and turn it several times until it is almost cooked. Then, I mash it using the same masher I use to mash the potatoes. It gets the ground beef very evenly chopped and there are no large chunks. And it doesn't damage the pan, as long as you use a masher that has no sharp edges.

If your pie is filling your dish right to the top, put aluminum foil on a lower rack or you will have a big mess to clean up in your oven, or maybe even a fire.

### **Ingredients**

1 pound medium ground beef

8 – 10 medium potatoes to make mashed potatoes

1 large can cream corn

Milk and butter or margarine for the mashed potatoes (optional)

Paprika (optional)

### **Process**

Peel the potatoes and wash them – place peels in the compost

Cut each potato into 4 – 6 smaller pieces and place them in a medium to large pot

Fill the pot with enough water to just cover the potatoes and set it on the stove at high

When the potatoes come to a boil, lower the heat on the stove to a medium boil for about half an hour

While the potatoes are boiling, brown the ground beef in a medium to large fry pan

When the ground beef is cooked, place it in a medium to large Dutch oven (casserole dish)

Open the can of cream corn and put the corn evenly on the ground beef

When the potatoes are cooked, drain the water from the pot. If you want, put about a ¼ cup each of milk and butter or margarine in with the potatoes. Cover the potatoes for a few minutes to let the butter or margarine melt. Then mash the potatoes.

Using a large spoon and a spatula, put the mashed potatoes on top of the ground beef and cream corn.

Decorate the top of the mashed potatoes if you'd like. Shake some paprika on top.

Bake at 350°F for ½ an hour. Makes four to six servings