

Santiago Canyon Winery

Culinary Concoctions

Shepards Pie

Ingredients:

1 lb fillet mignon (or substitute with turkey)
1 large onion
1 can beef broth
2 beef bouillon cubes mixed with 1 tablespoon of flour
3 carrots cut into ½ circles
6 oz. Mushrooms chopped
1 packet frozen peas
1½ lb potatoes
⅓ cup of butter and cream
1 cup crumbled Roquefort cheese
salt & pepper to taste.

Directions:

Shred or cube Fillet Mignon and brown with onions using olive oil, stir bouillon cubes with beef broth. Add carrots, peas & mushrooms. Simmer until slightly thickened, salt and pepper to taste. Put the meat mixture into a casserole dish. Boil and mash the potatoes. For a creamier texture blend with butter and cream, for a healthier meal add olive oil. Spread the potatoes over the meat. Top with crumbled Roquefort cheese. Bake at 350° for 40 minutes or until bubbling. Serves 4.

Serve with a bottle of Santiago Canyon Winery JT Private Reserve Cabernet Sauvignon or JT Private Reserve Merlot