

Shepherd's Pie:

TIME: Prep: 20 min. Cook: 20 minutes. MAKES: 8-10 servings

Ingredients

- 2 lbs cooked Turkey Meat (shredded or cubed)
- 2 cups Gravy
- 1 cup green beans
- 1 cup chopped carrots
- 1 cup peas
- 3 cups mashed potatoes
- 1 ½ cup shredded cheese

Directions

If you are doing this Dutch Oven style, you need to have at least a 12" oven. Start by igniting 20-25 pieces of charcoal (do this outside please). Place a piece of aluminum foil on the ground (for easy cleanup) and once the charcoal has reached temperature place 10-12 pieces on the foil in a circle, evenly spaced to cover the whole surface area of the bottom of the oven. Place the oven over the coals and evenly space the remaining 10-12 pieces on top of the lid.

For an indoor oven, preheat the oven to 350 and get out a large 9x13 casserole dish.

In the Dutch Oven (or casserole dish), mix together the turkey, gravy and vegetables. Spread the mashed potatoes over the top of this mixture and top with cheese. Replace the lid on the Dutch Oven or cover the casserole dish with aluminum foil. Bake for 15-20 minutes or until cheese is melted and the gravy starts to bubble. Remove from heat and serve.