



Shepherd's Pie

- 2 lbs. ground beef
- 2 cans peas, drained
- 2 cans sweet corn, drained
- 1 large onion, diced
- 1/3 c. sugar
- Mashed potatoes (pre-packaged are fine)
- 4 c. shredded sharp cheddar cheese

1. Brown ground beef and onion with salt and pepper.
2. Add peas, corn, and sugar to cooked beef. Simmer until heated through.
3. Place meat and vegetable mixture on bottom of pan.
4. Cover with mashed potatoes and sprinkle with cheese.
5. Bake at 350 for 30 minutes.
6. DOUBLE COVER CASSEROLE WITH ALUMINUM FOIL.
7. Tape bottom portion of this page to casserole cover and freeze.

Please drop off your casserole(s) in the freezer in the All Saints Hall kitchen on Sundays, 8 a.m. -12 p.m. If you need to drop off during the week (M-F, 9am-5pm), please contact Russ Warner, Facilities Director, at 410-302-8882 PRIOR TO DECEMBER 18th to arrange a time. Casserole-specific questions should be directed to Bonnie Sturm (bonnieleesturm@gmail.com)

ST. JOHN'S EPISCOPAL CHURCH OUTREACH

Shepherd's Pie

1. Completely thaw double covered casseroles before baking.
2. Preheat oven to 350 degrees.
3. Cook for 30 minutes or until casserole is hot throughout.