Shepherd's Pie

Ingredients:	1 Pan (20)	1 1/2 Pans (30)	2 Pans (40)	3 Pans (60)	4 Pans (80)	5 Pans (100)
Ground meat 80/20 (fully cooked & grease drained) Season with salt, pepper, chopped onions & garlic power	6 lbs	9 lbs	12 lbs	18 lbs	24 lbs	30 lbs
Frozen mixed vegetables	3 lbs (48oz)	4.5 lbs (72 oz)	6 lbs (96 oz)	9 lbs (144 oz)	12 lbs (192 oz)	15 lbs (240 oz)
Vegetable juice (V-8)	24 oz (2 cans)	36 oz (3 cans)	48 oz (4 cans)	72 oz (6 cans)	96 oz (8 cans)	120 oz (10 cans)
Instant mashed potatoes	41 oz	62 oz	82 oz	123oz	164 oz	205 oz
Shredded Cheddar Cheese	24 oz (3 cups)	36 oz (3 cans)	48 oz (6 cups)	72 oz (9 cups)	96 oz (12 cups)	120 oz (15 cups)
Butter or Margarine	8 oz (1 cup)	12 oz (1.5 cups)	16 oz (2 cups)	24 oz (3 cups)	32 oz (4 cups)	48 oz (5 cups)
Milk	5 cups	8 cups	10 cups	15 cups	20 cups	25 cups
Salt	5 tsp	7.5 tsp	10 tsp	15 tsp	20 tsp	25 tsp
Minced Garlic	4 tbsp	6 tbsp	8 tbsp	12 tbsp	16 tbsp	20 tbsp
Water	12 cups	18 cups	23 cups	35 cups	46 cups	58 cups

Pre-heat oven to 400. Spray pans with non-stick spray. Get the liquid contents for potatoes going first as it takes the longest to boil.

Potatoes: combine milk, water, butter, salt and garlic in a large pot on high. We combine the potato ingredients for two pans into one pot. **DO NOT COMBINE 2 boxes of dry potatoes in one pan!** Bring mixture to boil stirring frequently to prevent milk burning on bottom of pot. In seperate pans (not sprayed) you will put 30 oz of instant potatoes, once liquid mixture is boiling you will pour or laddel out into the pans. **Pour the liquid away from youself or anyone else, be careful for splatter.** Divide the liquid between the two pans. With a wooden spoon, slowly stir liquid until smooth consistency. Let stand 10 minutes.

Meat & Vegetables: Cook the meat completely, seasoned with salt, pepper, chopped onions and garlic power to taste. Drain of excess grease and set aside. Divide meat equally between the number of pans your preparing. Add the appropriate vegetables and vegetable juice as referenced above. Spread the mashed potatoes evenly over the meat and vegetables. Add the chedder cheese, cover with foil and bake for 35-40 minutes.

TOTAL PREP TIME: 80 minutes
TOTAL COOK TIME: 35-40 minutes