

# 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)<br>Season with salt, pepper, chopped onions & garlic powder | 6 lbs          | 9 lbs            | 12 lbs         | 18 lbs         | 24 lbs          | 30 lbs           |
| Canned Green Beans (14 oz)  | 2 cans         | 4 cans           | 4 cans         | 6 cans         | 8 cans          | 10 cans          |
| Canned Corn (14 oz)   | 1 can          | 2 cans           | 2 cans         | 3 cans         | 4 cans          | 5 cans           |
| Canned Peas (14oz)  | 2 cans         | 4 cans           | 4 cans         | 6 cans         | 8 cans          | 10 cans          |
| 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   | 64 oz          | 96 oz            | 128 oz         | 192 oz         | 256 oz          | 320 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)  | 77 oz (8 cups)   |
| Milk  | 5 cups         | 8 cups           | 11 cups        | 16 cups        | 24 cups         | 32 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   | 15 cups        | 28 cups          | 30 cups        | 45 cups        | 60 cups         | 75 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 liquid ingredients for the # of pans into one pot. DO NOT COMBINE dry potatoes in one pan, measure out 64 oz for each pan your making! Using Med to Med/High heat, bring liquid 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 using the glass measuring cup. Pour the liquid away from youself or anyone else, be careful for splatter. Divide the liquid between the pans. Using the hand mixer on low to start and increase speed as it thickens. Add additional liquid as needed and whip until smooth consistency. Let stand 10 minutes.

**Meat & Vegetables:** Cook the meat completely, seasoned with salt, pepper, chopped onions and garlic powder 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 cheddar cheese, cover with foil and bake for 35-40 minutes.

**TOTAL PREP TIME: 80 minutes**

**TOTAL COOK TIME: 35-40 minutes**

