

SHEPHERD'S PIE COLLECTION for SOME

Temple Emanuel has a longstanding relationship in which members cook Shepherd's Pie for the organization So Others Might Eat in Washington DC. Since 1970, SOME has been a care provider and a beacon of hope to residents in our Nation's Capital.

Please contact Nancy Hull if you are interested in cooking for this program.
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RECIPE

2 lbs. ground beef (80/20)

2 10oz bags frozen mixed vegetables (cooked)

2 C beef or brown gravy

4C shredded cheddar cheese (divided)

4 C cooked box mashed potatoes flakes (about 10 serv)

Salt/Pepper/ Butter

1. Preheat oven to 375 and take out 13 x 9 aluminum (stuffing) pan.
2. In a large frying pan, cook the ground beef, drain, and add in brown gravy.
3. Add in cooked mixed vegetables to the beef mixture.
4. Make mashed potatoes according to recipe and season with salt/pepper.
5. Layer ground beef, then sprinkle 3C of the cheese, then top with seasoned mashed potatoes. Sprinkle remaining 1C cheese on top.
6. Pam spray one side of aluminum foil and wrap shepherd's pie and put on baking sheet. Bake for 30 minutes until fully heated through. Let cool. Double wrap.
7. Label the Shepherd's Pie "SOME Shepherd's Pie, Temple Emanuel, October 2025"