

Shepherd's Pie Mashed Potatoes

Ingredients

- 3 - 4 lb. Russet potatoes -about 4 large potatoes peeled and cut into 1-inch cubes
- 1 1/2 Cups Kerrygold unsalted butter
- 1/2 Cup Half & Half
- 1 teaspoon Garlic powder
- 1 teaspoon Salt
- 1/2 teaspoon Ground black pepper
- 1/2 Cup Parmesan Cheese

Instructions

1. Place the potatoes in a large pot. Cover the potatoes with water. Bring the water to a boil. Reduce to a simmer. Cook until potatoes are fork tender, 10-15 minutes.
2. Drain the potatoes in a colander. Return the potatoes to the hot pot. Let the potatoes rest in the hot pot for 1 minute to evaporate any remaining liquid.
3. Add butter, half & half, garlic powder, salt, and pepper. Mash the potatoes and stir until all the ingredients are mixed together.
4. Add the parmesan cheese to the potatoes. Stir until well combined.



Colcannon

Ingredients

- 10 lbs. Yukon Gold potatoes, peeled and cut into 2" pieces
- 6 tbsp. Kerrygold Irish butter, divided
- 4 green onions, white parts thinly sliced, greens sliced into 1-inch pieces
- 1 large bunch kale, stemmed and sliced into 1/2" ribbons
- 1 C. Milk
- 1 lb cream cheese
- Freshly ground black pepper
- Kosher salt

Instructions

1. In a large pot, cover potatoes with water and season generously with salt. Bring to a boil and cook until totally soft, 10 to 15 minutes. Drain and return potatoes to pot.
2. Meanwhile, melt 4 tablespoons butter in a large pot. Add green onions and garlic and cook until beginning to soften and smell fragrant, about 2 minutes. Add shredded kale, milk, and cream cheese. Let cook 4 minutes, mixing often until milk comes to a simmer and kale wilts.
3. Use a potato masher to mash kale mixture into potatoes until smooth. Season with salt and pepper.
4. Serve with remaining 2 tablespoons butter and more cracked pepper on top.



Shepherd's Pie Assembly Instructions

Ingredients

Pre-made Shephard's Pie Mixture
Shephard's Pie Mashed Potatoes or Colcannon Recipe

Instructions

1. Preheat the oven to 400 degrees.
2. To start, choose one of the mashed potato recipes from the two provided or use your own recipe, if you would like. Begin with peeling, cutting, and boiling the potatoes according to the recipe of your choice.
3. While the potatoes are boiling, open the casing of Shephard's pie, empty it into a large skillet, and heat it under a low to medium heat, until it is just warm. The Shephard's pie mixture does not need to be hot because it'll finish cooking in the oven.
4. While the mixture is warming up, finish preparing your mashed potatoes.
5. Once the Shephard's pie mixture and mashed potatoes are ready, pour the Shephard's pie mixture into a 16" x 9" glass baking dish. Spread it out into an even layer. Spoon the mashed potatoes on top of the meat. Carefully spread into an even layer.
6. If the baking dish looks very full, place it on a rimmed baking sheet so that the filling doesn't bubble over into your oven. Bake uncovered at 400 degrees for 25-30 minutes. Cool for 15 minutes before serving.



CHEF'S NOTES

Just a few things to consider: The Colcannon recipe is a traditional Irish recipe that is often served with corned beef, but I decided to add it here to give the recipe a slight variation. The Shephard's pie mashed potatoes recipe is a more traditional recipe for this dish. Regardless of which recipe you choose, you want to make sure that the consistency is not too creamy, otherwise it won't hold up to the baking process. You want your mashed potatoes to have a thicker consistency. If the mashed potatoes and the Shephard's pie are already warm when it is assembled, your baking time should not be that long. Once the potatoes have a golden-brown color to them, the casserole will be ready to eat. The casserole can even be prepared the day before, if needed. Simply, take it out of the refrigerator and let it sit for 30 minutes before putting it in the oven to bake.

