**Shepherd’s Pie**

**Rachel Ray**

1 lb. russet potatoes, peeled and cubed ½ onion (¼ cup), chopped

1 tbsp. sour cream 1 tbsp. butter

1 large egg yolk 1 tbsp. flour

¼ cup cream ½ cup beef stock

Salt and pepper 1 tsp. Worcestershire sauce

1 lb. ground beef ½ tsp. paprika

½ cup frozen vegetable medley

Boil potatoes in salted water until tender, about 12 minutes (a fork should pierce them easily). Drain potatoes and pour them into a bowl.

Combine sour cream, egg yolk, and cream. Add to potatoes and mash until potatoes are almost smooth.

While potatoes are boiling, heat a large skillet over medium-high heat. Add ground meat and season with salt and pepper. Brown and crumble meat for 3-4 minutes.

Add onion to the meat. Cook for 5 minutes, stirring frequently.

In a small saucepan, over medium-low heat, cook butter and flour together 2 minutes. Whisk in broth and Worcestershire sauce. Thicken gravy 1 minute. Add gravy to meat mixture. Stir in vegetable medley.

Preheat oven broiler to high. Fill a greased 9”x9” pan with meat and vegetable mixture. Spoon potatoes evenly over meat. Top potatoes with paprika and broil 6-8 inches from heat source until potatoes are lightly browned.

Garnish with parsley if available and serve.