**Shepherd’s Pie**

**Rachel Ray**

1 lb. russet potatoes, peeled and cubed

1 tbsp. sour cream

1 large egg yolk

¼ cup cream

Salt and pepper

1 tbsp. olive oil

1 lb. of ground beef or lamb

½ carrot, peeled and chopped

½ onion, chopped

1 tbsp. butter

1 tbsp. flour

½ cup beef stock

1 tsp. Worcestershire sauce

¼ cup frozen peas

½ tsp. paprika

Boil potatoes in salted water until tender, about 12 minutes. 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 oil to hot pan with ground meat. Season meat with salt and pepper. Brown and crumble meat for 3-4 minutes.

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

In a small skillet, over medium heat, cook butter and flour together 2 minutes. Whisk in broth and Worcestershire sauce. Thicken gravy 1 minute. Add gravy to meat and vegetables. Stir in peas.

Preheat oven broiler to high. Fill a greased 9”x9” metal 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.