

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Horseradishy Shepherd's Pie

Similar to Recipe in Chile Pepper Magazine, November, 2002

Shepherd's Pie is a nice dish, although often rather mild and plain. This version kicks that idea all sideways! Skip the chiles, if you have to...

*1½ lb potato cubes, salted
3 Tbsp unsalted butter
1 Tbsp Dijon mustard
1 Tbsp prepared horseradish
½ tsp fresh ground black pepper
1 egg, lightly beaten
¾ cup fresh buttermilk
1 Tbsp light olive oil
2 cup low-sodium chicken broth
1 lb lean ground beef
kosher salt and black pepper
2 carrots, peeled & chopped*

*1 yellow onion, chopped
1 Tbsp unsalted butter
2 Tbsp all-purpose flour
2 tsp Tabasco or Crystal hot sauce
1 tsp sweet paprika powder
1 Tbsp chopped fresh parsley
1 Tbsp light olive oil
2 cup thawed corn kernels
3 jalapeño peppers, chopped
3 roasted red bell peppers, diced
1 Tbsp sweet paprika
½ tsp cayenne pepper*

Boil potatoes in water until tender; drain. Transfer to large mixing bowl and add butter, mustard, horseradish and egg. Begin mashing, adding buttermilk, until desired smooth consistency is achieved; you may not need all the buttermilk. Meanwhile, place chicken broth in a pan over medium heat and reduce volume by half.

Heat oil in a large skillet over medium heat and add beef; season. After a few minutes, add carrots and onion and cook for 4-5 more minutes, stirring often. Transfer beef mix to a big bowl; leave 1 Tbsp oil in skillet. Add butter and flour and make a roux. Add broth and hot sauce and thicken to gravy consistency. Stir in meat, paprika and parsley; set aside.

Cook corn in oil in a medium skillet for a few minutes over medium-high heat, then add jalapeños and red peppers. Continue until jalapeños are soft, about 4 minutes; season with salt and pepper.

Spoon beef mixture into individual ramekins and top with corn mix. Spoon potatoes evenly over all ramekins. Mix paprika and cayenne, then sprinkle liberally over potatoes. Place ramekins in oven and broil until potatoes are evenly browned.

Yield: Four to six servings
Preparation time: 30 minutes
Cooking time: 45 minutes

