

Main Dish

Shepherds' Pie

Makes 6-8 Servings

Prep Time: 5 minutes to collect ingredients

Allergy Alert: None

Important: Locate the **Soups and Sides – Instant Potatoes Recipe** in this collection as you prepare your meal plan.

Ingredients

1 lb. bacon, cut into 1-inch slices

2 cans corn (drained)

2 lbs. ground beef

2 cans green beans (drained)

Mashed potatoes

Slow Cooker Instructions

Ready to be written and tested

Dutch Oven Instructions

Cooking Time: 45 minutes

Ideal Dutch Oven Size: 12"

Coals: 15 then 5 Bottom and 0 then 10 Top

1. Start with 15 coals on the bottom
2. Cook chopped bacon in lidless Dutch Oven and drain the grease.
3. Add crumbled ground beef and cook in lidless Dutch Oven. You can add a little water to help the hamburger cook and then drain as necessary. Careful as you add the water and add it after the crumbled hamburger is in the pot.
4. While hamburger is cooking, prepare instant mashed potatoes per our Soups and Sides – Instant Potatoes recipe.
5. When burger is completely cooked, add corn and green beans and gently mix.
6. Add a thick layer of mashed potatoes over the top.
7. Swap coals so there are 5 on the bottom and 10 coals on top so the meat does not burn.
8. Cover and let cook for 10 minutes or until hot.

Serving Suggestion: Season to taste with salt/pepper.