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The perfect one-dish meal

Rachel Brougham (231)439-9348 - rbrougham@petoskeynews.com

11:58 AM EDT, March 18, 2011

Two years ago, Julie Adams, co-owner of Julienne Tomatoes in Petoskey, came across a recipe for a shepherd's pie she couldn't resist.

After some experimentation and tweaking with her chef, Rusty Hughes, the two came up with the perfect one-dish meal that will hit the spot during the colder months.

"It's just so rich and filling," Adams explained. "When you eat it, it makes you all warm inside, and it's the perfect meal for a cool day."

"And then of course you're going to want to curl up on the couch for a nap," she added with a laugh.

Rusty's Shepherd's Pie is served at Julienne Tomatoes on a regular basis next to their already famous soups and sandwiches.

The pies are also available to take home at a price of \$8.25. The servings are large, so one pie could feed two people.

Adams makes a point of using as many fresh ingredients as possible, and while the ingredient list may be long, she believes it's a recipe for even the most novice cook.

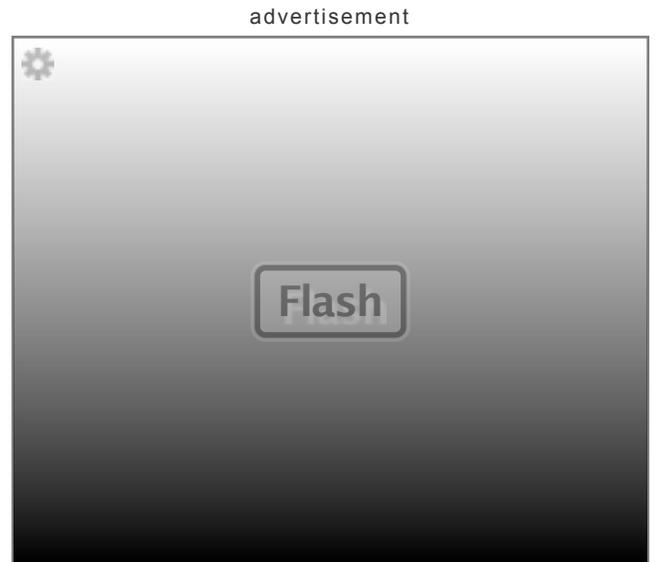
"It's a wonderful meal and worth the effort."

Julienne Tomatoes is open 8 a.m.-4 p.m. Monday through Saturday, and is located on the corner of Howard and State Streets in downtown Petoskey.

For more information, call (231) 439-9250 or visit www.juliennetomatoes.com.

Rusty's Shepherd's Pie

Makes 1 9-by-13-inch dish or 9 12-ounce bowls



For the filling

2 ears of corn or 1 1/2 cups
1/4 cup butter
1 yellow onion, small dice
2 stalks celery, small dice
1/2 green pepper, small dice
1/2 red pepper, small dice
2 1/2 pounds ground beef or ground lamb
2 cloves garlic
1 1/4 cup bread flour
2 cups beef broth
2 cups fire roasted diced tomatoes
2 teaspoons dried thyme leaves
1 teaspoon dried rosemary leaves
1 tablespoon Worcestershire
1/2 cup red wine
1 1/2 cups frozen green peas
Salt and pepper to taste

For the topping

10 cups roughly chopped russet potatoes
1/2 cup butter
1 cup sour cream
1 cup whole milk
1 cup shredded cheddar cheese
Salt and pepper to taste
Paprika

Roast corn. Remove from cob and set aside.

Cook potatoes in salted water for 10-13 minutes or until tender. Drain and mash with butter, sour cream and cheese. Gradually add milk, being careful not to make them too soft. Season with salt and pepper, and set aside.

Saute onion, celery and peppers in butter until soft. Add the ground beef or lamb mixture and cook until browned. Drain excess fat and add garlic and flour. Stir in beef broth, tomatoes, herbs, corn, peas, red wine and Worcestershire. Simmer, partially covered, until thickened. Season with salt and pepper to taste.

Butter a 9-by-13-inch casserole dish or soup bowls, and add meat mixture. Top with potatoes and paprika, and bake in a 350 degree oven until potatoes are golden.

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