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Dawley Farm Village
at the Roundabout
cooksbakery.com

Colcannon Shepherd's Pie

Serves 6 - 8

Experience feel-good food at its finest with a Colcannon Shepherd's Pie! This hearty dish combines the rich flavors of two Irish classics -- a traditional shepherd's pie, and creamy, buttery colcannon (mashed potatoes mixed with tender cabbage, leeks, and kale). It's a cozy, satisfying meal that's perfect for chilly nights or a special family dinner. Dig into this Irish-inspired dish and be wrapped in comfort!

Ingredients for the Colcannon Potatoes, Top Layer:

2.5 pounds gold potatoes, cut into 1-inch chunks
Salt, for the water when boiling the potatoes
1 cup thinly sliced Savoy or Napa cabbage, green parts, packed
1 cup (about 2 stalks) kale, leaves removed from the stem and finely sliced
1 leek, washed well and thinly sliced
2 tablespoons butter
1 clove garlic, crushed
1/2 cup half-and-half
1/4 teaspoon black pepper
1/8 teaspoon of cayenne (optional)

Directions:

1. Prepare the colcannon. Prep the potatoes by washing well and cutting into 1" chunks. Place in a large pot, add water until all pieces are covered by at least an inch of water. Salt the water. Bring to a boil then simmer for about 20 minutes or until fork tender. Drain in a colander. Cover to keep warm.
2. While the potatoes boil, prep the cabbage, kale, and leeks. In a large, oven-safe braiser or skillet, melt the butter. Add the cabbage, kale, and leeks. Sauté until the vegetables are nicely wilted. Add the garlic to the vegetables and sauté for an additional minute.
3. Add the half-and-half to the sautéed vegetables, and bring to a simmer. Continue to cook for another 3-5 minutes, or until the vegetables are quite soft. Add the black pepper and cayenne.
4. Mash the potatoes with a masher, then stir in the sautéed vegetable mixture. Set aside until the bottom layer of the shepherd's pie is prepared.
5. Preheat the oven to 400 degrees F.
6. Prepare the shepherd's pie meat layer. In the braiser used to cook the veggies, sauté the onion in olive oil until softened. Add the ground beef, and continue to cook until the meat has browned. Add the carrots and continue to sauté until the vegetables are just tender. Add the garlic, salt and pepper, and cook for a few more minutes.
7. Sprinkle the mixture with the flour and stir until evenly coated. Add the red wine and bring to a simmer. Add the beef stock, tomato paste, Worcestershire sauce, bay leaves, rosemary, and thyme.
8. Simmer until the sauce thickens slightly (about 8-10 minutes). Add the frozen peas.
9. Season to taste with salt and pepper. Remove the bay leaves, rosemary and thyme sprigs.
10. Place the meat mixture into a large baking dish, (or keep in the large, oven-safe braiser). Top with a thick layer of the prepared colcannon potatoes. Add a few pats of butter on top of the potatoes to promote a golden crust.
11. If needed, place the baking dish on a baking sheet to contain any spills. Bake for about 18-20 minutes, or until the potatoes begin to turn golden brown and the filling is bubbling hot.
12. Broil for extra browning, if desired. Garnish with fresh herbs, and serve warm.

Ingredients for the Shepherd's Pie, Bottom Layer:

2 tablespoons olive oil
1 medium onion, diced
1 pound ground beef
3 medium carrots, 1/4" dice
2 cloves garlic, minced
1/2 teaspoon Kosher salt
1/2 teaspoon freshly ground pepper
2 tablespoons flour
1/2 cup dry red wine
2 cups beef stock
2 tablespoons tomato paste
1 tablespoon Worcestershire sauce
2 bay leaves
1 sprig fresh rosemary
2 sprigs fresh thyme
1 cup frozen peas
additional Kosher salt
freshly-cracked black pepper
4 tablespoons butter