

SHEPHERD'S PIE

MEAL COMPONENT CONTRIBUTION:

2¼ oz. eq. meat/meat alternate, ¼ cup starchy vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 2/3 cup**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : VEGETABLES (STARCHY)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef, Gound, 80/20, #1001	17 pounds
Onions, Frozen, Diced, #1610	2 cups
Soup, Cream of Mushroom, Low Sodium, #2513	2 50 ounce cans
Water, Municipal, Mississippi	1 quart
Sauce, Browning/Seasoning, #2254	1 tablespoon + 1 teaspoon
Thyme, Dried, #2732	1 tablespoon
Onion Powder, #2714	1 tablespoon + 1 teaspoon
Pepper, Black, Ground, #2718	1 tablespoon + 1 teaspoon
Spice Blend MS, Italian, No Salt, #2734	1 tablespoon
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Water, Boiling, Municipal	2 gallons
Margarine, Bulk, #1319	1/2 cup
Potatoes, Pearls, Instant, #2819	1 packages
Salt, Table, #2723	1 teaspoon
Pepper, White, Ground, #2720	1 teaspoon
Garlic Powder, #2709	1 teaspoon
Onion Powder, #2714	1 teaspoon
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Cheese, Cheddar, Low Fat, Shredded, USDA, #B027	2 pounds

DIRECTIONS

1. If the beef and onions are frozen, thaw them in the refrigerator. Drain the onions thoroughly on the day of assembly.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
2. Brown the ground meat and then drain it. Press the draining beef to remove excess fat. After draining the ground beef, continue cooking it.
3. Add the diced onions to the ground beef and sauté for 5 minutes, or until the onions are translucent. Stir the mixture so that it does not burn.
4. For every 100 servings, combine the soup, 1 quart of water, and browning sauce with the beef mixture and bring it to a simmer.

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DIRECTIONS

5. Stir the thyme, onion powder, black pepper, and Italian Spice Blend into soup mixture.
CCP: Heat to 155 degrees F or higher for 17 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
6. Spray steamtable pans (12" x 20" x 2½") with pan release spray. For 100 servings, use 4 steamtable pans. Pour 2 quarts and 1 cup of the ground beef mixture into each steamtable pan.
7. For every 100 servings, place 2 gallons of boiling water in a large mixer bowl.
8. Add the margarine, potato flakes, salt, white pepper, garlic powder, and onion powder to the water. Combine this mixture with a paddle for 1 minute, until it is well blended.
9. Spread 2 quarts of mashed potatoes over the ground beef mixture in each steamtable pan. Spray the tops of the potatoes lightly with pan release spray.
10. To bake:
 - Conventional oven: 375 F for 25 minutes.
 - Convection oven: 350 F for 20 minutes.
 CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
11. Remove the pans from the oven and top each pan with 2 cups of grated cheese.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher.
12. Serve the Shepherd's Pie immediately, or cover the pans and place them in a warmer until ready for service. If aluminum foil is used as a cover, cut holes in the aluminum foil.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher. Check the temperature every 30 minutes.
13. Portion with a #6 scoop for a 2/3 cup serving. Each portion provides 2¼ oz. eq. meat/meat alternate and ¼ cup starchy vegetable.
CCCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher. Check the temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

PRODUCTION NOTES

Thaw the ground beef and onions in the refrigerator. Drain the onions thoroughly before adding them to the recipe.

PURCHASING GUIDE

- Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product-formulation statement for quantities to purchase if the recipe is altered.
- Use USDA Foods or Department of Defense (DoD) products when available.

MISCELLANEOUS NOTES

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	273	Dietary Fiber	1.00 g	Sodium	324.00 mg	Sat. Fat	6.70 g
Carbohydrates	16.00 g	Protein	14.43 g	Total Fat	16.10 g	Trans Fat	0.00 g

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ILLUSTRATED STEPS FOR PREPARATION OF SHEPHERD'S PIE

1.



Cooking diced onions and ground beef

2.



Pan of Shepherd's Pie ready for service

3.



1 serving of Shepherd's Pie