

## SHEPHERD'S PIE

Yield 100

Portion 12 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
556 cal	54 g	35 g	22 g	129 mg	922 mg	227 mg

**Ingredient****Weight****Measure****Issue**

BEEF BROTH		1 gal 2 qts	
WORCESTERSHIRE SAUCE	8-1/2 oz	1 cup	
GARLIC POWDER	5/8 oz	2 tbsp	
THYME, GROUND	1/8 oz	1 tbsp	
FLOUR, WHEAT, GENERAL PURPOSE	13-1/4 oz	3 cup	
JUICE, VEGETABLE, CANNED	1-5/8 lbs	3 cup	
BEEF, GROUND, PRECOOKED	16 lbs		
BEANS, GREEN, FROZEN, FRENCH STYLE	5 lbs	1 gal 5/8 qts	
VEGETABLES, MIXED, FROZEN	5 lbs	3 qts 1/2 cup	
MASHED POTATOES (INSTANT)		4 gal	
EGGS, WHOLE, FROZEN	1-1/2 lbs	2-3/4 cup	
SOUR CREAM	4 lbs	2 qts	
CHEESE, PARMESAN, GRATED	2 lbs	2 qts 1-1/8 cup	
PEPPER, BLACK, GROUND	1/4 oz	1 tbsp	
ONIONS, GREEN, FRESH, CHOPPED	7 oz	2 cup	7-7/8 oz
COOKING SPRAY, NONSTICK	1 oz	2 tbsp	
BREAD, WHITE, SLICED	2-1/4 lbs	40 sl	

**Method**

- 1 Prepare beef broth according to manufacturer's instructions. Bring to a boil. Add Worcestershire sauce, garlic, and thyme. Combine flour and vegetable juice to form slurry. Temper the slurry by adding 2 ounces hot broth to flour mixture. Gradually add the slurry to boiling broth while stirring vigorously with a wire whip. Simmer 20 minutes.
- 2 Add frozen precooked ground beef and frozen vegetables to the broth mixture. Stir well. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 3 Prepare mashed potatoes according to manufacturer's instructions or according to recipe. Combine eggs, sour cream, parmesan cheese, and black pepper. Mix well. On medium speed using the whip attachment, slowly add sour cream mixture to potatoes. Add green onions and whip one minute more on high.
- 4 Spray steam table pans thoroughly with non-stick cooking spray.
- 5 Assemble the pies by placing the ingredients in each pan in the following order: Spread 1-1/2 quarts mashed potatoes over bottom of each pan. Cover the mashed potatoes in each pan with 8 bread slices. Spread 1 gallon meat-vegetable mixture evenly over the potatoes in each pan. Top with 2 quarts mashed potatoes. Spread evenly. Score with spatula into rows of 6 x 4.
- 6 Bake 30 minutes uncovered in 325 F. convection oven on high fan. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 7 Cut 6 x 4. CCP: Hold for service at 140 F. or higher.