

# Shepherd's Surprise

1/2 lb ground lamb	2 T Worcestershire sauce
1/2 lb ground beef	Salt and pepper to taste
1 onion, finely chopped	4 lg potatoes, peeled and chopped
1 C peas	1 C cauliflower florets
1 C corn	1/2 C sour cream
1 C green beans, chopped	2 T prepared horseradish
2 cloves garlic, minced	1/4 C milk
1 C portobello mushrooms, chopped	2 T butter
1 C cremini mushrooms, chopped	1/2 C crispy fried shallots (store-bought or homemade)
2 T tomato paste	1/2 C grated Parmesan cheese
1 C beef broth	
1/2 C brewed blackberry sage oolong tea	

**PREPARE THE FILLING:** In a large skillet, cook the ground lamb and beef over medium heat until browned. Drain any excess fat. Add the chopped onion, peas, corn, green beans, garlic, portobello mushrooms, and cremini mushrooms. Cook until the vegetables are tender. Stir in the tomato paste, beef broth, brewed blackberry sage oolong tea, Worcestershire sauce, salt, and pepper. Simmer for about 10 minutes until the mixture thickens.

**PREPARE THE MASH:** Boil the potatoes and cauliflower in a large pot of salted water until tender, about 15-20 minutes. Drain and return to the pot. Add the sour cream, horseradish, milk, and butter. Mash until smooth and creamy. Season with salt and pepper to taste.

**ASSEMBLE THE PIE:** Preheat your oven to 375°F (190°C). Spread the meat mixture evenly in a baking dish. Top with the mashed potato and cauliflower mixture, spreading it out evenly. Sprinkle the crispy fried shallots and grated Parmesan cheese on top. Bake in the preheated oven for about 20-25 minutes, or until the top is golden brown and the filling is bubbling.

**SERVE AND ENJOY:** Let the Shepherd's Surprise cool for a few minutes before serving.