

## SHEPARD'S PIE submitted by Vance Perkins

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2 lbs. ground beef  
1lb. ground pork sausage  
1 onion chopped  
2-14.5 oz cans mixed vegetables  
1-14.5 can beef broth  
2 Tbsp Worcestershire sauce (*Adjust to your taste*)  
Salt, Pepper, Cajun Seasoning (I use NuNu's) to taste  
2 cups shredded cheddar cheese  
5lbs. Potatoes (*prepared as per favorite mashed potato recipe*)



Brown and drain meats and set aside. Sauté onion until soft. Add meats to sautéed onions along with beef broth, Worcestershire sauce, salt, pepper and Cajun seasoning. Mix together well and simmer until mixture is as dry as you like. Add drained mixed vegetables and mix well. Top with mashed potatoes. Bake at 350° for 30 minutes or until hot throughout. Top with cheese and bake until cheese is melted. This recipe is for oval Dutch oven. Adjust for smaller or larger Camping Dutch Oven. The measurements are very forgiving, adjust to personal taste. Some like soupy meat mixture, I like mine drier. Original recipe is all ground beef, I'm from the south, I added some Jimmy Dean to my meat mixture. **Experiment!** Sometimes, I add extra can of corn to mix, or maybe some sweet peas or butter beans instead of mixed vegetables. Have fun and enjoy. Nothing like cooking, especially in cast iron for family and friends.



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