

Venison Shepherd's Pie

We prefer to make this in a large (14" Smithey) cast iron pan. It can also be made in a 9x13" broiler-safe dish, or a smaller skillet by reducing the recipe by half.

Prep Time: 20 minutes

Cook Time: 1 hour

For Mashed Potatoes:

6 large russet potatoes

4 TBSP Butter

1 Cup Whole Milk

Salt & Pepper

For Filling:

2 lbs ground venison, patted dry and pressed into 2 large patties

1 lb mushrooms sliced

2 medium white onions, sliced

4 cloves garlic, chopped

1 tsp dried rosemary leaves

1 12 oz bag frozen peas and carrots

8 oz Gruyere cheese, shredded

2 TBSP tomato paste

1 cup red wine

3 cups beef stock

1 TBSP Balsamic vinegar

5 TBSP butter (divided)

4 TBSP avocado oil (divided)

For mashed potatoes:

1. Bake or smoke (preferred) the potatoes to an internal temperature of 205F. I smoke them at 300F for about 2.5 hours using a meat thermometer to achieve desired temp then remove from grill/oven
2. Allow to cool enough to scoop flesh from the skin. Discard the skins (or save for potato skins)
3. Add butter and milk
4. Mash with a mixer or by hand. Add more butter and/or milk to achieve desired consistency
5. Salt and pepper to taste.

You can make the mashed potatoes up to 3 days ahead and store in the refrigerator until needed. Reheat while making the filling

For the filling:

1. Heat the cast iron skillet or a large frying pan on high heat, add 1 TBSP avocado oil and 1 TBSP butter. When butter stops foaming add mushrooms, maintaining high heat, until they brown and soften. Remove mushrooms and return pan to heat
2. Add 1 TBSP avocado oil and when it reaches smoke point add ½ of the meat. Sear meat until brown and crispy, flip, repeat, then breakup meat to finish browning. Remove meat from pan, repeat with remaining meat, return pan to heat
3. Add 1 TBSP avocado oil and sliced onions. Cook onions until soft. Add garlic, cook for 1-2 minutes until fragrant
4. Deglaze the pan with red wine. Add rosemary, balsamic vinegar, and tomato paste. Cook until wine reduces by at least half. Add beef stock 1 cup at a time, reducing most of the liquid each time
5. After final reduction add frozen peas and carrots and cook until hot
6. Turn off heat. Return mushrooms and meat to the pan, add 3 TBS cold butter, and stir everything to combine

Assembly and Baking:

1. If using a cast iron skillet to bake in; level filling out in bottom of pan
2. Add grated cheese in a layer on top of filling
3. Add mashed potatoes on top and smooth into a layer (the process is the same in a baking dish; layer filling, cheese, and finally mashed potatoes)
4. Bake in a 350F oven for 45 minutes, filling should bubble around edge of pan
5. Broil for 5-6 on high until top is golden brown and crispy (be careful to monitor so it doesn't burn)