

RECIPE: SHEPHERD'S PIE SOUP KITCHEN MEAL (Serves 100)  
(Updated June 2012)

INGREDIENTS:

25 pounds potatoes  
1-1/2 cups and 1 tablespoons butter  
3 cups and 2 tablespoons milk  
37-1/2 onions  
12-1/2 pounds lean ground beef  
12-1/2 (10 ounce) packages frozen green peas, thawed  
12-1/2 (10 ounce) packages frozen corn kernels  
3/4 cup and 1 teaspoon paprika  
12-1/2 pinches ground nutmeg  
12-1/2 pinches dried sage  
12-1/2 pinches salt  
12-1/2 pinches ground black pepper

DIRECTIONS:

Boil potatoes until tender. Mash with milk and 2 tablespoons butter or margarine. Season with nutmeg, salt, and pepper. Set aside.

Saute the onions with the paprika. Add the ground beef and sage, cook until meat is browned.

In a sauce pan, blanch frozen vegetables for 5 minutes in boiling water. Drain.

Spread a thin layer of potatoes in the casserole dish. Add half the peas and corn, then the ground beef and then the rest of the peas and corn. Top with mashed potatoes.

Dot top with flakes of butter, nutmeg, paprika, salt, and pepper.

On day of serving, bake at 400 degrees F (200 degrees C) for 40 - 50 minutes, or until golden brown.

ADDITIONAL ITEMS TO BE PROVIDED WITH MEAL:

3 bunches of celery  
3 lbs. carrots  
4 cucumbers  
2 lbs. (stick) margarine (bread is provided by the Salvation Army)  
2 (128 oz.) containers of juice  
2 JUMBO (#10) cans of fruit

FURTHER INSTRUCTIONS:

Cut vegetables into snack-sized pieces, place in plastic bags, and chill along with juice and fruit for Wednesday pick-up.