



Beef & Biscuits

THIS STARTED AS A SHEPHERD'S PIE RECIPE THAT MORPHED OVER THE YEARS TO INCLUDE BEEF INSTEAD OF LAMB AND A DELICIOUSLY RICH BISCUIT TOPPING INSPIRED BY *THE JOY OF COOKING*

Ingredients

- 4 Tbsp butter
- 1 medium onion, chopped
- 2 cups vegetables: corn, peas, and carrots
- 2 lbs ground beef
- 1/2 cup beef broth
- 2 tsp+ Worcestershire sauce
- salt & pepper to taste
- Seasonings of choice: I usually add a mix of basil, thyme & parsley
- Biscuit topping:
 - 3 cup flour
 - 1 scant tsp salt
 - 5 1/4 tsp baking powder
 - 9 Tbsp butter, lard or vegetable shortening
 - 1 3/4 cup milk

Directions

- Sauté vegetables in butter over medium heat. First add the onions & carrots for 6-10". Add peas & corn for last 2-3".
- Add beef & cook until no longer pink. Add broth & Worcestershire. Bring to low simmer and cook 10". Add water if needed.
- Heat oven to 400°F.
- Make biscuit topping: Stir flour, salt, & baking powder together. Cut in butter with a pastry knife. Add milk, pouring in all at once. Stir for one scant minute.
- Season beef to taste. Place in 9x13 pan and dab biscuit batter evenly over the top.
- Bake 30" until brown and bubbly.