Bison Shepherd’s Pie

Chili sauce, especially if it is Peter’s Home-Made Chili Sauce, gives this version of an old standard a unique flavour that can’t be beat.

Top browning makes it even more delicious.

Use individual casserole dishes (2 1/4 to 2 1/2 cup capacity) like the one shown in our photograph, or one shallow casserole dish with a 5 quart capacity.

This recipe can be made up and refrigerated a day or two in advance of cooking. It also freezes well.

Ingredients

2 tbsp canola oil
2 lbs ground bison
4 cloves garlic, minced
1 tsp salt
1/2 tsp ground black pepper
1 tsp dried ground thyme
5 tbsp flour
One 10oz can consomme or beef broth (do not dilute)
2 tbsp Worcestershire sauce
1 cup chili sauce Peter’s Home-Made Chili Sauce preferred
4 carrots, diced into 1/4 inch cubes
5 lbs potatoes
2 tbsp butter
1 egg, beaten
1 tbsp milk (additional if required)
6 oz grated old white cheddar cheese
4 tbsp Parmesan cheese
5 tbsp bread crumbs

Directions

- In a large saucepan, add 1 tbsp canola oil and cook ground bison over medium-high heat until completely brown.
- Remove cooked meat from saucepan and set aside.
- Wipe pan with paper towel.
- Add remaining canola oil and sauté onions and garlic over medium heat until the onions begin to soften.
- Do not brown!
- Return cooked bison to pan.

- Blend in salt, pepper, thyme, and flour until well combined.
- Gradually blend in consomme/beef broth.
- Add Worcestershire sauce, chili sauce, and diced carrots.
- Cook stirring often until mixture thickens to desired consistency.
- This usually takes about 10 minutes.
- Remove saucepan from heat and allow meat mixture to cool to about room temperature.
- Spoon cooled meat mixture into serving container(s).

- Mash 5 lbs of boiled potatoes with butter.
- Add beaten egg combined with 1 tbsp of milk.
- Combine well, and then blend in shredded cheddar cheese.
- Potato topping should be very thick - only add additional milk to potato blend if necessary.
- Evenly spoon potato topping over meat mixture in serving container(s).
- Combine Parmesan cheese with breadcrumbs and sprinkle over the top.

- Bake uncovered in 325-350F oven for 45-60 minutes.

**TO SERVE THE SAME DAY**

- Use broiler to brown top if necessary.
- Serve with a side of baby green salad and additional chili sauce if so desired.

**TO FREEZE & REHEAT**

- Allow the casserole to cool to room temperature.
- Cover tightly with foil.
- May be frozen for up to 2 months
- To reheat, bake the frozen foil covered casserole in a 425F oven for 60-75 minutes.
- Remove foil for last 15 minutes to brown top.

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