**Wild Bear Shepherd’s Pie**

**Prep: 15 min. – Cook: 50 minutes – 4 servings**

**INGREDIENTS:**

1 1/2 to 2 pounds potatoes (about 3 large potatoes), peeled and quartered

8 Tablespoons butter

1 medium white onion, chopped

1 cup frozen corn

1 cup frozen peas

1 1/2 lbs ground round bear

1/2 cup beef broth

1 teaspoon Worcestershire sauce

Sea salt & cracked pepper

**DIRECTIONS:**

Place the peeled and quartered potatoes in medium sized pot. Cover with at least an inch of cold water. Add a teaspoon of salt. Bring to a boil, reduce to a simmer, and cook until tender (about 20 minutes).

Preheat oven to 400°F. While the potatoes are cooking, melt 4 tablespoons of the butter in a large sauté pan on medium heat. Add the chopped onions and cook until tender, about 6 to 10 minutes. Once the onions are tender, add the corn and peas.

Add ground bear to the pan with the onions and vegetables. Cook until no longer pink. Season with salt and pepper. Add the worcestershire sauce and beef broth. Bring the broth to a simmer and reduce heat to low. Cook uncovered for 10 minutes, adding more beef broth if necessary to keep the meat from drying out.

When the potatoes are done cooking (a fork can easily pierce), remove them from the pot and place them in a bowl with the remaining 4 Tbsp of butter. Mash with a fork or potato masher, and season with salt and pepper to taste.

Spread the bear, onions, corn & peas in an even layer in a large baking dish (8x13 casserole). Spread the mashed potatoes over the top of the ground bear. Rough up the surface of the mashed potatoes with a fork so there are peaks that will get well browned. You can even use a fork to make creative designs in the mashed potatoes.

Place in the oven and cook until browned and bubbling, about 30 minutes. If necessary, broil for the last few minutes to help the surface of the mashed potatoes brown.