

Shepherd's Pie

(For four persons. Time required for cooking, 30 minutes.)

INGREDIENTS: Any cold meats, fish, game or poultry,
about $\frac{1}{2}$ lb. per person
8 potatoes, medium size
2 onions
 $\frac{1}{4}$ teaspoonful fresh ground black pepper

PREPARATION: Run the cold meat through cutter, not too fine. Peel, boil and mash the potatoes with a little milk and butter, run the onions through meat chopper and cook gently in frying pan covered with a plate for 10 minutes, in a little warm water. Add the onions and pepper to the chopped meat and place same in enamelled pie dish, cover with mashed potatoes about $1\frac{1}{2}$ inches thick and place in oven to bake until nicely browned.