

Shopping List for TWO pans of Shepherd's Pies

- 4 lbs. ground beef (No Substitutions)
- 4 lbs. bag frozen corn kernels NOT creamed corn
- 8 large potatoes boiled and mashed or 24 servings of instant potatoes (on the dry side)
- 4 packages McCormick's Brown Gravy Mix (dry)

Cooking List for ONE Shepherd's Pie Ingredients (We make TWO (2) Pies/Family)

- 2 lbs. ground beef (No Substitutions)
- 2 lbs. bag frozen corn kernels NOT creamed corn
- 4 large potatoes boiled and mashed or 12 servings of instant potatoes (on the dry side)
- 2 packages McCormick's Brown Gravy Mix (dry)

Cooking Directions

1. Brown meat and drain. Spread in bottom of the pan provided.
2. Prepare gravy per package directions and pour over meat.
3. Spread the frozen corn over meat and gravy. Do not use creamed corn – it makes the entire dish too soupy.
4. Prepare potatoes. If using instant mashed potatoes, make them a bit dry – otherwise they tend to get too soupy. Spread potatoes over corn.
5. Cover with foil & label with your last name and "Troop 56"
6. Deliver to Wilmington United Methodist Church Kitchen Fridge by NO LATER than 3:20 Tuesday

If Serving-Please be at the Wilmington United Methodist Church by 3:25 Tuesday

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