

BUFFALO SHEPHERD'S PIE

2 LB ground Buffalo or Elk
1 yellow onion, diced
2 carrot stalks, diced
5 celery stalks, diced
1 LB button mushrooms, sliced
1 cup frozen corn
1 bunch green onions, diced
1 small red onion, diced
1 small red bell pepper, diced
1 small yellow bell pepper, diced
1 small green bell pepper, diced
2 tomatoes, diced

Sauté ground buffalo or elk with 2 tbsp. olive oil and 1 tsp. Garlic puree, 1 tbsp. Salt,
1 tbsp. Black pepper, 1 tsp. Cajun seasoning (any will do)

Sauté until all vegetables are tender, add 2 tbsp. Tomato paste, stir well add 2 cups veal stock and 1 cup chicken broth, reduce until there is no liquid left, add chopped fresh dill and rosemary (about 2 tbsp. Of each herb), place in pan, add on top mashed potatoes mixed with grated cheese, provolone, cheddar etc, bake 350 degrees for 1 hour

(Stocks – store bought chicken broth and beef broth)



Canadian Rocky
Mountain Ranch