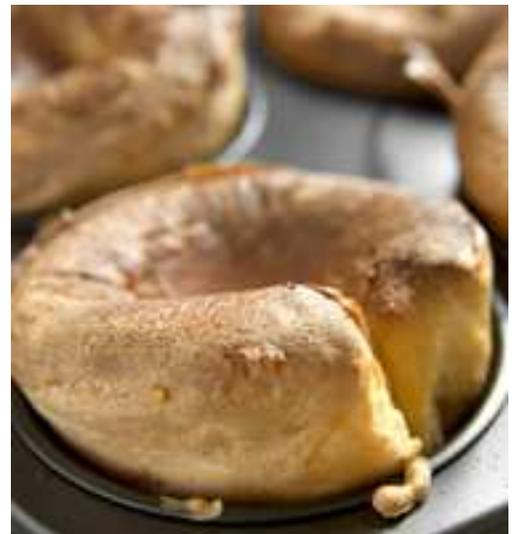


## Yorkshire Pudding Stamps

### Ingredients

- 1 1/2 cups all-purpose flour
- 3/4 teaspoon salt
- 3/4 cup milk, room temperature
- 3 eggs, room temperature
- 3/4 cup water



### Directions

1. Mix flour and salt together until blended. Make a well in the flour, add the milk, and whisk until consistent. Beat the eggs into the batter. Add water and beat again until the mixture is light and frothy. Set aside for an hour (or, if it's the day before, cover in the fridge overnight).
2. If the batter has been refrigerated, allow it to come up to room temperature before using. When the roast beef is ready to come out of the oven, ready the mixture.
3. Preheat oven to 400 degrees F.
4. Pour off drippings from roast beef and measure out desired amount (about 1/2 cup should do). Pour drippings into a 9x12 inch baking dish and place into the oven until the drippings sizzle. Pour the batter over the drippings and bake for 30 minutes (or until the sides have risen and are golden brown). Cut into eight portions and serve immediately.

## London Sheperd's Pie with Turkey

### Ingredients

- 3 large potatoes, peeled
- 2 tablespoons butter, room temperature
- 1/4 cup warm milk
- 1 tablespoon olive oil
- 1 onion, chopped
- 1 pound ground turkey
- 1 large carrot, shredded
- 1 (4.5 ounce) can sliced mushrooms
- 1 tablespoon chopped fresh parsley
- 1/4 teaspoon dried thyme
- 3 tablespoons chopped fresh parsley
- 1/4 teaspoon dried thyme
- 1 clove garlic, minced
- 1 tablespoon all-purpose flour
- salt & ground black pepper to taste



### Directions

1. Boil potatoes until tender, 15 to 20 minutes. While potatoes are cooking, gather other ingredients.  
Mash potatoes with butter and milk. Season with salt and pepper to taste. Set aside.
2. Preheat oven to 375 degrees F.
3. Heat olive oil in a skillet over medium heat; stir in onion. Saute onion until it has softened and turned translucent, about 5 minutes. Stir in ground turkey, carrot, mushrooms, parsley, thyme, garlic, and chicken bouillon. Cook and stir until meat is broken up and cooked through. Add salt and pepper to taste. Stir in flour and cook for 1 minute more.
4. Transfer meat mixture to a deep dish pie pan or casserole dish. Spread mashed potatoes over meat, and swirl with a fork.
5. Bake in preheated oven until tops of mashed potatoes are lightly browned, about 30 minutes.