Basic Shepherd's Pie

Potatoes, onions, corn and meat -- and a few special touches and you have a basic casserole.

Something simple and easy for busy spring days.

Consider substituting the beef with another meat--try Shepherd's Pie with Poultry--possibly even lamb left over from spring celebrations.

Ingredients4 to 5 large potatoes, prepared as mashed potatoes 3/4 pound ground beef 1 medium onion, chopped 1/2 to 1 T. olive oil 3 large cloves garlic, chopped 1 cup frozen whole-kernel corn Paprika

Preparation

Prepare mashed potatoes according to your favorite recipe.

Warm the olive oil in large frying pan and sauté onions and garlic over medium heat until translucent, about 2 to 4 minutes. Add ground beef. Stir and turn frequently to ensure even cooking, and cook meat until gray in color; remove from heat.

Turn meat into medium-sized casserole dish. Top with frozen corn, uncooked. Spread mashed potatoes over all, to edges of dish to seal. Sprinkle with paprika.

Bake at 350 degrees F for 25 to 30 minutes, until edges start to turn golden.

Serves 4.