

How To Make Shepherds Pie

General Purpose- To demonstrate

Specific Purpose- To demonstrate to my audience how to make a shepherds pie.

Introduction- One of my favorite dishes to make, and to eat, is Shepherd's pie. It is really simple to make. And, depending on how you do it, doesn't take very long to make.

Transition-First we will get out the supplies.

Body-

1. The supplies we will need are

A. 1-2 pounds of ground beef, mashed potato mix, gravy, frozen peas, carrots, and corn. You should also have an oven safe pan, a frying pan, a spatula, a bowl, a spoon, milk, butter, and salt.

Transition- after we get our supplies

2. Preheat your oven to 350

A. Cook the ground beef in the frying pan, mixing in the frozen vegetables a little before the meat is done cooking, giving it time to thaw out.

B. Set the beef and veggie mixture off to the side, turning the stove off, and start making the mashed potatoes, using the instructions on the box.

C. When everything is made, put the meat and veggie mix into the oven safe pan, then pour the gravy on top of it, putting the mashed potatoes on last, so it is on top of everything.

D. put it in the oven for about 5-10 minutes.

3. After the Shepherd's pie is hot all the way through, it is ready to serve and eat.

Conclusion-And with that, I will close this demonstration. I hope I have helped you learn how to make shepherd's pie. I thank you for listening, and have a wonderful day.