



Sausage Shepherd's Pie with Sweet Potatoes

PAPER & FOOD SERVICE, INC.

Ingredients **Yield: 16 Servings**

- 6 # Sweet potato, peeled, cut into 2 inch pieces
- 4 # Butternut squash, peeled, seeded, cut into 2 inch pieces
- 2 # Russet potato, peeled, cut into 2 inch pieces
- 4 oz. Butter
- 4 oz. Pure maple syrup
- 6 # Sweet Italian sausage, bulk
- 4 # Onion, yellow, medium dice
- 2 oz. Garlic, clove, minced
- 1 1/2 # Peas, frozen
- 1 1/2 # Corn kernels, frozen
- 12 oz. Heavy cream
- 4 ea. Eggs, large, lightly beaten
- 1 Tlb. Curry powder
- 2 tsp. Coriander, ground
- 1 oz. Hot pepper sauce
- t.t Salt
- t.t. Black pepper, café

Preparation Instructions:

1. In a large stockpot of boiling salted water, cook the sweet potatoes, squash and russet potato until tender, approximately 20 minutes. Drain and return all the potatoes and squash to the pot and mash. Place pot over medium high heat and cook until excess moisture evaporates, approximately 5 minutes. Add butter and syrup, season with salt and pepper to taste. Reserve.
2. Preheat oven to 350 degrees and butter a hotel pan.
3. In a large skillet over medium-high heat cook sausage until brown and cooked through. Drain sausage (reserve dripping) and transfer sausage to large mixing bowl. Return some of the reserved dripping back to skillet. Add onions and garlic and saute over medium high heat until onions are tender and golden, approximately 5-8 minutes. Then add onion mixture to sausage, season with salt and pepper. Let mixture slightly cool and mix in the peas, corn, cream, eggs, curry powder, coriander and hot sauce.
4. Place sausage mixture in prepared hotel pan. Spoon mashed potato mixture over and smooth top. Place in preheated oven and bake until heated through and potatoes begin to brown around edges, approximately 45 minutes. Remove, keep warm and serve as needed.

Ingredients		Maines Product Code #	Amount	Cost
Sweet potato	Fresh	O97695	6 #	\$3.54
Butternut squash	Fresh	O97754	4 #	\$1.76
Russet potato	Fresh	O97613	2 #	\$0.46
Butter	Grassland	000110	4 oz.	\$0.40
Maple flavor syrup	Smart Source	304806	4 oz.	\$0.16
Sweet Italian sausage	Trifoglio	107490	6 #	\$15.90
Onion, yellow	Fresh	O97502	4 #	\$0.92
Garlic, clove	Markon	O97210	2 oz.	\$0.26
Peas	Bountiful Harvest	146633	1 1/2 #	\$1.53
Corn kernels	Bountiful Harvest	146625	1 1/2 #	\$1.41
Heavy Cream	Crowley	O15500	12 oz.	\$0.84
Eggs	Maines	O92111	4 ea.	\$0.44
Curry powder	Culinary Secrets	345262	1 Tlb.	\$0.35
Coriander, ground	Culinary Secrets	345006	2 tsp.	\$0.16
Hot pepper sauce	Texas Pete	304010	1 oz.	\$0.06
Salt	Katy's Kitchen	340620	t.t.	\$0.03

Black Pepper, café	Culinary Secrets	345631	t.t.	\$0.05

Recipe Cost	\$28.27
Portion Cost	\$1.76

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$6.95	\$1.76	\$5.19	25.32%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$7.95	\$1.76	\$6.19	22.14%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$8.95	\$1.76	\$7.19	19.66%