**Full Irish Breakfast**

*(commonly called a “Fry”)*

Irish Brown Bread

Kerry Gold Butter

Jam

Rashers (flat back bacon)

Bangers (sausage)

Black Pudding (blood sausage)

White pudding (sausage, very similar to the bangers)

Baked beans

Grilled tomatoes

Black tea

**Shepherd’s Pie**

1 Tbsp. vegetable oil

1 onion, chopped

1/2 c. mushrooms, sliced thin or diced

1 lb. lean ground beef

1 pkg. Knorr Shepherds pie mix

1/2 to 2/3 c. each: peas & carrots, sliced thin or diced (optional)

1 Tbsp. tomato ketchup

1 and 1/3 cups water

3 and 1/2 cups mashed potatoes

Stir-fry onion in oil. Add mushrooms and fry until soft.

Add meat; continue to fry until brown.

Mix content of Knorr season packet to water and add to pan.\* Bring to a boil, then simmer covered for 10 minutes.

Stir in ketchup.

Pour into ovenproof pan, cover with mashed potatoes, and bake in oven at 325° for 25 to 30 minutes.

\*You can add peas & carrots when adding seasoning packet for more color and flavor.

Makes 4 servings.