

FOOD

TODAY'S RECIPES

NANA MacCARTHY'S SHEPHERD'S PIE P. 28 • THE BLACK ROSE GUINNESS BEEF STEW P. 30

FAST FOOD

Kerry J. Byrne

Meat and potatoes

Grafton Street chef Scott Robertson dug deep into the family archives this St. Patrick's Day.

His menu at the Irish-themed Harvard Square pub is typically contemporary American with just a touch of the old country.

But for this, his first St. Paddy's Day running the show at Grafton Street, he's serving the shepherd's pie made by his maternal grandmother, Nana MacCarthy, a native of County Cork.

"This is the way she always did it," Robertson said. "It's a traditional type of shepherd's pie. It's not too Americanized."

NANA MACCARTHY'S SHEPHERD'S PIE

- 1 lb. coarse ground lamb
- 1 T. olive oil
- 1 large onion, chopped
- 2 carrots, peeled and chopped
- ½ c. button mushrooms, sliced
- 1 bay leaf
- ½ c. flour
- 1 T. tomato paste
- 1 c. dark beef broth
- 1½ lbs. potatoes, peeled and quartered
- ½ c. butter
- 4 T. milk
- ½ c. "Dubliner" cheddar cheese, grated

In a large skillet, brown the lamb in olive oil. Remove meat with a slotted spoon and set aside. Discard half the fat. In remaining fat, add onion, carrots, mushrooms and bay leaf. Saute until soft (about 8 minutes). Add flour and stir about 1 minute. Slowly incorporate tomato paste and beef broth. Cook, stirring until mixture thickens and boils. Add the cooked lamb back into the skillet and stir. Cover and gently simmer 20 minutes. While stew simmers, preheat oven to 400 degrees and boil potatoes 20 minutes until tender. Drain potatoes and place in a large, insulated mixing bowl. Add butter and milk and mash well. Remove bay leaf from lamb and place in an oven-proof serving dish. Spread the potatoes evenly over the lamb mixture. Sprinkle with grated cheese. Bake uncovered 15-20 minutes.

(Grafton Street, 1230 Massachusetts Ave., Cambridge. 617-497-0400; graftonstreetcambridge.com)



STAFF PHOTO BY ANGELA ROWLINGS

FROM IRELAND TO HARVARD SQUARE: Grafton Street's Scott Robertson uses his grandma's shepherd's pie recipe.