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New England Shepard's Pie

1 ½ pounds ground beef
2 – 15 oz. cans creamed corn
4 large Russet potatoes
2 Tbs. chopped parsley
1 yellow onion, finely chopped
3 garlic cloves, minced
1 tsp. thyme
1 tsp. oregano
1 cup cream
Butter
Paprika
Salt & Pepper

- Preheat oven to 351 degrees.
- Peel and dice the potatoes. Cook in salted water for 20 minutes or until completely cooked.
- Place the ground beef in a large skillet. Season with salt and pepper. Brown and drain. Set aside.
- Wipe the skillet with a paper towel. Coat with olive oil and add the onions. Cook, stirring, until soft and translucent – about 4 minutes. Add the garlic and cook for about 1 minute. Return the meat to the skillet and mix well. Add the thyme, oregano and parsley. Re-season with salt and pepper. Cook for ten minutes.
- Mash the potatoes with the cream, some butter and salt and pepper.
- Place the meat in a casserole dish. Cover with the cream corn.
- Layer the mashed potatoes on top. Place 4 small dabs of butter on the potatoes. Sprinkle some paprika on top.
- Bake for 30 minutes, covered. Uncover and bake for an extra 5 minutes until top is browned.
- Serve.