

TIM FARMER'S COUNTRY KITCHEN

SHRIMP SHEPHERD'S POT PIE

Butter

1/3 onion, chopped

3/4 cup mushrooms, chopped

1/2 cup peppers, chopped

2 tablespoons Worcestershire

1/2 cup smoked sausage

1 cup shrimp

1 can cream of celery soup

Butter

Salt

Pepper

Cajun Seasoning

Pie Shell

Mashed potatoes



Preheat oven to 425 degrees. Melt butter in pan and cook onion, mushrooms and peppers until soft. Stir in remaining ingredients (except pie shell and mashed potatoes) until well combined. Pour into pie shell and top with mashed potatoes until covered. Sprinkle top with cajun seasoning and cook for 15-20 minutes. Remove and let cook before eating.