

Cottage Pie Recipe

2 lb. lean ground beef
Sea salt and black pepper
3 medium onions, peeled and finely chopped
2 garlic cloves, peeled and finely chopped
2 large carrots, finely chopped
3 celery stalks, finely chopped
2 cups mushrooms, finely chopped
1-2 tsp dried, rubbed thyme
1 cup tomato sauce or a couple of tomatoes in season
1-1/3 cup local dark beer like Creemore UR Bock
5 tbsp Worcestershire sauce
1 cup beef stock
1 kg potatoes, peeled and roughly cubed
1 cup whipping cream (or butter)
1 cup finely grated sharp cheddar (Steel City 5 year old), plus extra for grating

Step 1: Saute ground beef in olive oil. Season with salt and pepper.

Step 2: Place another large pan over medium-high heat and add a little olive oil. Fry the onion, carrot, celery and mushrooms with garlic and thyme, for 8-10 minutes until soft and golden. Add the browned ground beef, tomato sauce, beer and beef broth. Simmer until the liquid has reduced (takes a couple of hours).

Step 3: Preheat the oven to 350°F. Meanwhile, add the potatoes to a pan of salted water, bring to a boil and cook until tender. Mash smoothly. Mix in the cream (or butter) and cheese. Taste and adjust the seasoning.

Step 4: Spoon the beef mixture into the bottom of a 9 x 13" pan. Spoon the mashed potato on top. Grate over some extra cheese and bake in the oven for about 30 minutes until bubbling and golden brown.

Original recipe (Cottage Pie with Guinness) from Gordon Ramsay's *Great British Pub Food* (2009 HarperCollins), adapted by Beverly Leslie.