

**New ODB Recipe   Cottage Pie      (Served at OBD on March 13 & voted #1 by the clients.)**

**1. Potato Topping**

- 3# or about 8 cups golden potatoes, peeled and evenly cubed
- 4 – 6 T butter, cubed and added to cooked potatoes
- Up to 1/2 C milk – added in 1/8 c. (2T) increments
- ½ T kosher salt and ½ tsp. white pepper

**2. Vegetables**

- 2 c. frozen peas and carrots – cooked in microwave 2-3minutes, until carrots are tender.
- 1 green & 1 red pepper, finely chopped about 2 cups total
- 2 c onion (medium size yellow or white onion), finely chopped.

**3. Meat**

- 2-pounds ground beef.
- 1/2 c all-purpose flour
- 1/2 c dissolved beef bouillon or beef broth
- 2 T Worcestershire sauce mixed into the broth
- 2 T ketchup mixed into the broth
- 1 T salt
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- **FINISH** -2 cups shredded Cheddar cheese on top of the casserole.
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**Directions**

**Preheat oven to 375 degrees**

1. Bring a 4-5 quart pot of salted water to a boil. Add potatoes, cook until tender, about 15-20 minutes. Drain & mash potatoes while mixing in butter, salt, pepper and adding milk by 1/8 c (2 T) until fluffy but firm-you may not need the entire ½ c milk to achieve this. Set aside.
2. Spray pam in large frying pan. Add ground beef, breakup and cook until well browned. Remove the beef from the pan. Leave 1/2 cup fat in the pan with the small meat pieces. Place another 1/2c. meat fat in a small saucepan and set aside. Add the onions and red-green peppers to the pan in which you cooked the meat. Cook until tender. Heat the small saucepan of fat, then stir in ½ c flour and whisk until smooth. Add beef broth mix. If too thick, add 1/2c water. Bring to a boil, reduce heat and simmer 5 minutes. Add the meat to the onions & peppers & mix. Then add the broth mix (roux) and mix well. Simmer 5 minutes.
3. Spread the ground beef mixture on the bottom of a Pam sprayed ODB casserole pan. Then spread the drained peas & carrots over the meat. Top with the mashed potatoes.
4. Bake uncovered on a cookie tray (for support) in the preheated 375 degree oven 30 minutes, or until golden brown. Spread the shredded cheese evenly over the top. Bake until melted and lightly browned – about 8 minutes. Or broil for 5 minutes while constantly watching.
5. Cool casserole completely. Spray Pam on foil and cover, with pam side next to the cheese. **One layer of foil on top. Do not wrap foil around the pan.** Freeze & deliver to UUCY.