

Our Daily Bread Recipe for Cottage Pie

Layer 1: Meat & Seasonings...placed on the bottom of the baking pan.
(Please use a ODB half steam table pan available at UUCY three weeks before the Sunday due date.)

- 2 onions, finely chopped or use Giant's frozen chopped onions. (2 cups total).
 - 2 pounds lean ground beef (preferred 80/20 ground beef).
 - 1/4 cup all-purpose flour, additional 1/8 cup if needed to thicken.
 - 12 oz. beef broth OR a 14 oz. can of broth.
 - 2 tablespoons ketchup mixed into beef broth.
1. Spray a large frying pan with Pam.
 2. Add ground beef & cook until well browned.
 3. Push meat to one side of pan.
 4. Add the onions to the fat and cook until clear.
 5. Stir flour into the onion/fat mix & cook until blended.
 6. Add the ketchup & beef broth mix.
 7. Mix well with the meat, onion, etc.
 8. Bring to a boil, reduce heat & simmer for 5 minutes until thickened.
- Note: May need an additional 1/8 c. flour and more time simmering to thicken like pudding.

Spray Pam in the bottom of the ODB pan. Spread the beef mixture in an even layer on the bottom of the pan.

Layer 2: Vegetables...

- 3 cups frozen peas & carrots or mixed vegetables.
1. Pour vegetables into a 1 quart microwavable container and add water to cover.
 2. Microwave until boiling. Drain and distribute the vegetables over the meat.

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Layer 3: Mashed Potatoes. MAKE 10 SERVINGS

1. Mashed Potatoes can be your home recipe or prepared such as:
 - Bob Evan's or Giant refrigerated mashed potatoes OR
 - boxed potato flakes, equal amounts of milk and water and adding more butter.
2. Add 1 C shredded cheese to the potatoes. Cheese needs to be mixed into the potatoes so that it does not stick to the foil top.
3. Spread the mashed potatoes on top of the vegetables, sealing the casserole to the edges.

LEAVE 1/2 to 1 inch of space in the pan above the potatoes so that the casserole does not bubble over into the ODB oven. Space keeps the potatoes from sticking to the foil.

There is no need to bake the casserole, since each layer is already cooked. ODB bakes the casseroles to "very brown on top/burned on the edges."

Cool the ODB pan completely before covering with two layers of foil to prevent burning by ODB. Seal foil around pan edges. Write your initials and the serving day on the foil with a Sharpee marker (example: cg 11/13). Freeze and deliver to UUCY by the Sunday before our serving date on the second Wednesday of the odd months. You can deliver earlier and place in the UU freezer.

For a full schedule of our casserole serving, contact **Corlyn Griggs** (tuucyb@gmail.com).