

## **Cottage Pie Recipe for Our Daily Bread (ODB)**

### **Items to remember (per feedback from ODB)**

- Please use the pans provided at UUCYork. Using these pans allows ODB to warm 12 cottage pies in their oven. If different size pans are used, then sometimes they will need to use a second oven to heat the cottage pies. We will always put the pans out in front of the sanctuary a couple weeks before we are scheduled to serve.
- Please seal the casseroles tightly with aluminum foil, to prevent spillage in the oven.
- Please do not heap or mound the casseroles too high in the pan to prevent spillover and leakage.
- The casseroles are served with forks. They are easier to serve and eat when they are thick, which is why we ask that the meat layer is thickened to a pudding like consistency. If it is too soupy, it is difficult to serve, and can leak when moving the trays to the serving area.
- Lastly, if there are more casseroles that they are expecting to use, ODB stores them in their freezer. To help ODB manage their casserole inventory and use older casseroles before those prepared more recently, they ask that you put the following information on your casserole
  - The name of the casserole (Cottage Pie)
  - The date you prepared the casserole
  - Your initials or name
- There have been some questions about whether the casseroles should be frozen or refrigerated. Here is what ODB has requested.
  - If you bring them to UUCYork on Sunday or Monday morning, frozen is preferred. They are easier to transport to ODB.
  - If you are running late and need to take them to ODB directly, on Tuesday (day before serving), then they should only be refrigerated.

## **Cottage Pie Recipe**

### **Ingredients**

2 pounds ground beef

2 cups onions, finely chopped; some people use Giant's frozen chopped onions.

1/4 cup all-purpose flour, additional if needed.

12 oz beef broth.

2 tablespoons of ketchup mixed into the broth

3 cups frozen peas & carrots, or mixed vegetables.

Mashed potatoes, approximately 10 servings

1-2 cups shredded cheese

### **Layer 1 Meat & Seasonings**

2 pounds ground beef

2 cups onions, finely chopped; some people use Giant's frozen chopped onions.

1/4 cup all-purpose flour, additional if needed.  
12 oz beef broth.  
2 tablespoons of ketchup mixed into the broth

Spray a large frying pan with Pam. Add ground beef & cook until well browned. Push meat to one side of pan and please drain excess fat. (The excess fat results in a casserole at serving time that has meat, veggies and potatoes all mixed into a “soupy mix”, rather than layered. This excess fat also makes the casserole difficult to serve.) Add the onions and cook until clear. Stir flour into the onion/meat mix & cook until blended. Add the ketchup & beef broth mix. Mix well with the meat, onion, etc. Bring to a boil, reduce heat & simmer until thickened. You may need additional flour and more time simmering to obtain a mix thickened like pudding. If mixture is not thick enough, it makes it difficult to serve. 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.

Cook vegetables per package instructions. Drain and distribute the vegetables over the meat.

### **Layer 3...Mashed Potatoes**

Approximately 10 servings

Mashed Potatoes can be your home recipe or prepared such as: Bob Evan’s or Giant refrigerated mashed potatoes. If you use boxed potato flakes use more milk than water and add more butter. Add 1-2 C shredded cheese to the potatoes. The cheese helps so that the potatoes do not stick to the foil top. Spread the mashed potatoes on top of the vegetables, sealing the casserole to the edges.

### **Final Preparation**

Since each layer is already cooked, there is no need to bake the casserole. 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 “Cottage Pie” along with your initials and the date that the casserole was prepared on the outer layer of foil with a Sharpee marker (example: Cottage Pie, cg 7/14) before you refrigerate or freeze the casserole. Putting your name and date helps the ODB coordinator at UUCYork to ensure they have all of the expected casseroles when preparing to take them to ODB, and the people at ODB to know how old any casseroles are in their refrigerators.

The current ODB coordinators for UUCYork are Don and Mary Beth Callow. They can be reached at 517-304-5705 (Don’s cell), or [doncallow735@comcast.net](mailto:doncallow735@comcast.net) if there are questions.