

SHEPHERD'S PIE or COTTAGE PIE (British)

Susan Johnson
Serves 8-10
400 degree oven
8" x 12" casserole

MEAT

Saute in a large skillet until soft:

- 1 ***YELLOW ONION*** Chopped
- 1/2 ***GREEN BELL PEPPER*** (diced)
- 1/2 ***RED BELL PEPPER*** (diced)
- 1 tsp each dry ***THYME*** and ***OREGANO***
- 1 teaspoon ***KOSHER SALT***
- 1 teaspoon ***BLACK PEPPER***

Then set aside in a large bowl.

Without cleaning skillet, saute:

- 8 oz ***MUSHROOMS*** (fresh)
- 1 Tablespoon ***BUTTER***
- SALT*** and ***PEPPER*** to taste

Then add to the onion mixture above.

Without cleaning skillet, cook until browned (see note):

- 2-3 pounds of ***85% HAMBURGER*** (or ***GROUND LAMB***)
- 1 teaspoon ***KOSHER SALT***
- 1/2 teaspoon ***BLACK PEPPER***
- 1 teaspoon ***OREGANO***

- ***NOTE: I cook meat in 2 batches, (single layer in pan at a time), so I don't crumble the beef by lots of stirring. I brown it on one side, then flip the chunks to brown the other side. It makes for more moist beef.***

Vegetables I use, if desired:

- 2 ears ***CORN*** (remove from cob, and added raw)
- 2 cup ***GREEN BEANS*** or ***ZUCCHINI*** (pre-steamed and seasoned)

POTATOES

In large saucepan, cook covered in water until tender, then drain:

- 3 large ***IDAHO RUSSET POTATOES*** (peeled and cut in 1" cubes)
- 1 teaspoon ***KOSHER SALT***

Mash to desired consistency with:

- 1 cup ***SOUR CREAM***
- 1/4 cup ***BUTTER***
- MILK*** (to get desired consistency)
- SALT*** and ***PEPPER*** to taste

Assemble and bake at 400 degrees, until heated through (20-25 min.). If adding ***SHREDDED CHEDDAR CHEESE***, add during last 10 minutes. Or broil until melted.