

COTTAGE PIE



Preparation time: 30 minutes

Cooking time: 30 minutes

Enough for 8 people

- 2kg Mince
- 1 cup diced Bacon Pieces
- 1 large Onion, diced
- 1 cup frozen or tinned Peas
- 1 cup frozen or tinned Corn Kernels
- 1 cup mixed of BBQ Sauce, Tomato Sauce, Sweet Chilli Sauce, Worcestershire Sauce
- 1 can Diced Tomatoes
- 10 large Potatoes
- $\frac{1}{4}$ cup Milk
- $\frac{1}{2}$ cup Grated Cheese

Peel and dice Potatoes, bring to boil for 15- 20 minutes, while preparing Mince. Once cooked, strain & mash into a thick texture using a small amount of milk. Leave at side.

Lightly oil a non-stick pan, and fry Mince in small portions until just brown. Place into a non-stick deep baking dish. Fry Bacon and Onion, and add to Mince.

If frozen, cook Peas and Corn 8-10 minutes in the Microwave, and add to Mince. If tinned, heat for 3 minutes, and then add to the Mince.

Add the Tomatoes and Sauce mixture and stir well. Flatten mixture into baking dish.

Preheat oven to 190C.

Quickly stir $\frac{1}{2}$ cup Grated Cheese into the Mashed Potato, and dollop all over the Mince. Very carefully spread the Potato to cover the Mince entirely. If you rush, the Mince will roll into the Potato and look messy.

Smooth the Potato with a spatula, and then use a fork to create a pattern effect on the Potato top.

Cook in oven for about 30 minutes. Serve hot immediately.

You can use up a lot of leftovers in a cottage pie, pretty much anything you want to add to the Mince will taste good, there are no rules. It is also nice is a Mexican version, using Mince, Tomatoes, Red Kidney Beans and Chilli.