



I can't believe we've not actually added a Cottage Pie recipe. We've got every other conceivable version, [Swineherd Pie](#), [Cumberland Pie](#), [Shepherds Pie](#)?. So here we have our take on the recipe. The minced Beef was 0.80p in the discounts!

Ingredients:-

500g Beef mince
2 Onions, chopped
2 Carrots, finely batoned
Soy Sauce, a dash
Worcester Sauce, dash
Grated Cheese
Salt & Pepper to taste
Oil to fry

Method:-

- (1) Fry the Onions until translucent.
- (2) Add Mince fry until brown.
- (3) Season to taste.
- (4) Add the Carrot and other ingredients and fry gently for 10 minutes.
- (5) Add 500ml of Beef Stock.
- (6) Turn down the heat and simmer for 15 minutes.
- (7) Boil and mash your Potatoes.
- (8) If the Beef mixture looks too dry add some of the Potato water.
- (9) Add the Beef mixture to a casserole dish and spread the mashed Potato over the top.
- (10) Place in a pre heated oven at 180C for 30 minutes.

(11) Sprinkle the grated Cheese over and place back in the oven until melted and slightly crispy.