

A Twist on the Classic

Shepherd's pie is a delicious warm comforting dish known for the combination of Lamb and Mashed Potatoes. Cottage pie is the same thing but uses ground beef instead of ground lamb. Here's my twist on this classic.

Ingredients:

- 4-6 medium to large russet potatoes, peeled & cut into medium chunks
- 1 TBSP butter
- 2-4 TBSP Whole Milk or Half and Half
- Salt & Pepper to taste
- 3 TBSP Vegetable Oil
- 1 Medium Onion Diced
- 2 Large Carrots Diced
- 2-3 Ribs Celery Diced
- 1lb Ground Beef
- 3-4 Hot Italian Sausage Links (casing removed)
- 2 TBSP flour
- 1-1 1/4 Cups Beef Broth or Stock
- 1 1/2 tsp thyme
- 1 1/2 tsp rosemary
- 1/2 - 1lb frozen corn
- 1-2 cups grated Sharp or Extra Sharp Cheddar Cheese
- Salt and pepper to taste

Directions:

1. Set a large pot of water on high heat and bring to a boil.
2. Heat the oven to 400 degrees F.
3. Add the potatoes to the boiling water and cook until soft (a fork should go through the potatoes easily).
4. Drain and add back to pot with butter, milk, and salt and pepper to taste
5. Mix using a hand mixer or electric whisk and whip until as soft and light as possible (or if lumps are desired, only mix until the potatoes hold together). Use more butter or cream if potatoes are dry or not mixing well.
6. While the potatoes boil, set a large skillet or frying pan on medium heat and add vegetable oil, onions, celery, and carrots
7. Cook the vegetables, stirring occasionally until tender, try to avoid browning (about 10-15 minutes).
8. Add ground beef and sausage to the pan and brown
9. Use a wooden spoon to break apart the meat into small pieces.
10. Once the meat is browned stir in flour
11. Cook for 2 minutes then add beef broth, thyme, rosemary, and salt and pepper to taste.
12. Remove from heat.
13. Using a glass baking dish (either 9x13in or 9x9in), or 2 loaf pans, spray the pans with cooking spray or grease them with butter.

14. Spread the meat mixture into the bottom of the pan.
15. Spread the frozen corn over the meat in an even layer.
16. Using a spatula or spread the mashed potatoes over the corn.
17. Cover the top of the mashed potatoes with the grated sharp Cheddar cheese
18. Bake until the cheese gets golden (15 minutes), you can also broil for a crispy cheese layer.
19. Remove from the oven and cut into individual servings, allow a few minutes to cool.

This recipe can be easily made into individual portions and frozen, or freeze the whole pan.