

MOUNT LEHMAN FARM
GRASS-FED
BEEF 

MOUNT LEHMAN COTTAGE PIE

Serves roughly 6 – 8 portions

So, knowledge time. Did you know that the difference between the Shepperd's Pie and the Cottage Pie is the meat you would use? Traditional Shepperd's Pie has Lamb, where the Cottage Pie would normally have Beef or whatever other scraps and trimmings in the pie. Knowledge is power! Now, on to the recipe! This one is a classic, and rightfully so. Slow simmered beef in a deep rich gravy. Simple veg and a creamy cheesy potato crust. This has comfort written all over it!



Ingredients

For the Filling

2lbs Mt Lehman Grass Fed Ground Beef
2 tbsp Grapeseed Oil
1 Onion – Fine Dice
2 cloves Garlic - -Fine Dice
2 tbsp Fresh Thyme (split into 1 and 1)
2 tbsp Flour
1 tbsp Tomato Paste
1 glass of Good Red Wine (roughly 6oz)
3 cups Beef Bone Broth or Beef Stock
2 Bay Leaves
3 tbsp Worcestershire Sauce
1 cup Frozen Peas and Carrots
½ cup Frozen Corn

For the Potato Topping

5 Russet Potatoes – Peeled and Quartered
¼ cup Butter – Melted
½ cup Half and Half Cream
Fresh Pepper
1 cup White Old Cheddar (separate into 2 - ½ cups)
1/8th tsp Nutmeg

Let's Begin!

1. Start by getting your potatoes peeled, chopped and into some cold water. Get that on the stove and bring to a boil. Cook until fork tender. While that's happening, get a large pan on the stove to a medium heat and begin to brown off the Ground Beef. Do this in stages as to not crowd the pan and boil the beef. Set the beef aside once browned and continue to cook until its all done.
2. In the same pan, add the Grapeseed Oil. Once its come to a shimmering temperature, add the onions, garlic and 1 tbsp of the Thyme. Cook the onions until just softened and fragrant, 4-5 min. To the pan, next add your flour and tomato paste. Stir everything around and allow this to cook off for a minute or two.
3. Next, add your beef back to the pan with the Onion mixture. Pour in the glass of Red Wine into the pan and allow it to cook off, reducing well over half. Once that's done, add in your Bone Broth, Bay Leaves, Thyme and Worcestershire. Mix well and then leave the pan be. Allow this to cook down for roughly 20-30 min. Most of the liquid will evaporate and leave you with a pan gravy at the bottom. You will know when you see it, but it's the consistence of a thick sauce. Once this has happened, remove from the heat. Now is the time to preheat your oven to 400f.
4. When the potatoes are ready, drain and allow to cool for a minute or two. Mash the potatoes well once cooled. Mix your Butter, Half and Half, Pepper and nutmeg together then pour into the potatoes. Mix very well. Your potatoes should be very smooth at this point. Next add half the cheese into the potatoes and mix again. Let's begin to assemble the pie!
5. Start by using a medium deep 9x13 baking dish. Pour the Beef mixture into the bottom of the dish. Next, add the frozen veg on to it. Now, sprinkle the remaining cheese on top of the veg and top with scoops of the mashed potatoes. Using a fork, smooth out the potatoes while still leaving rough spots on the top. When the Pie cooks, those rough spots crisp up and color nicely. Imperfect is perfect here.
6. Place the Cottage Pie into the oven and allow to cook for 40-45 min. The top will have a nice color to it, and the gravy will have bubbled up around the edges. Remove from the Oven and let cool for a minute. Serve with Parsley and warm buns!

Enjoy!