

GF Friendly

Country Pie

a budget beef, bacon and tomato pie

This is an old UK recipe similar to cottage pie which I have adapted slightly.

- 350g beef mince
- 150g bacon, minced or finely chopped
- 600g peeled potatoes
- 225g sliced tomatoes or whole peeled *
- 100g mushrooms, peeled and sliced
- 100g chopped onion
- 1 Tbsp flour
- 100ml beef stock
- 50g butter
- 3-6 Tbsps milk **
- 1 tsp light-tasting olive oil
- 1 tsp anchovy sauce (optional)
- Salt and pepper



Boil the potatoes, season with a little salt and pepper, then cream together with 25g butter and sufficient milk - ** use only enough to obtain a creamy consistency that can be easily spread; a little more if forcing through a piping bag for a decorative finish.

Melt the remaining butter with the oil and lightly fry the mushrooms for 2 minutes, then set aside. In the same pan, fry the onion until golden brown. To this, add the minced beef, bacon and anchovy sauce and cook for 5 minutes, breaking up any lumps. Sprinkle on the flour and toss to coat before pouring on the stock and mixing well. Reduce the heat and simmer for 5 minutes.

In the bottom of an oven-proof casserole or baking dish, spread half of the mince mixture. Layer on the mushrooms, then spread the sliced tomatoes - * alternatively, small whole peeled tomatoes (cherry or small Romas) can be dotted around evenly. Cover with the remaining mince and top with creamed mashed potato.

Bake on 175°C fan-forced (200°C conventional) for 35-40 minutes until topping is golden brown.

Serves 4 with extra vegies if desired

Freezes well

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