

# ST. PATTY'S COTTAGE PIE

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## Ingredients

3 pounds Gold Potatoes

1 large Yellow Onion, diced

3 ribs Celery, diced

2 medium Carrot, diced

1-pound KLD ground Beef

1 teaspoon granulated Garlic or Garlic Powder

½ teaspoon dried Thyme

3 Tablespoons Tomato Paste

3 Tablespoons Flour

1 Cup Red Wine or Stout (optional)

3 Cups “better than bouillon” Beef stock

2 Cups Cream or ½ & ½

2 ounces Butter- Irish if possible!

10 ounces Sweetwater Valley Smoked White Cheddar, grated

1 teaspoon Salt

1 Egg Yolk

## Directions

Preheat oven to 375F.

Wash potatoes and bake until easily pierced with a knife, about 45 minutes.

Meanwhile prepare Beef: In a large pot cook Onion, Celery & Carrot until softened, about 5 minutes over medium-high heat. Add ground Beef, Thyme and Garlic and cook until beginning to brown. Spoon in Tomato Paste, then Flour, and stir thoroughly for 30 seconds or so. Quickly pour in Wine or Stout followed by a Cup or 2 of Beef Stock- you may not need all of it to make a thick gravy.

Reduce heat to medium-low and cook for about 20 minutes; if needed add some more Stock if the mixture becomes too thick, and season to taste with Salt & Pepper. When Potatoes are ready, remove from oven and allow to cool until easy enough to handle. Peel off the skin and place in a food mill or bowl to puree with a hand blender. Add Cream and Butter to a medium saucepan and warm over medium heat.

Once Potatoes are riced or pureed, add them to the Cream and pour in Salt, Egg Yolk and Cheese. Mix well- the mixture should look like a shiny dough! To assemble: Grease an ovenproof dish- at least 2 Quart, or up to 4 Quart, and pour in Beef mixture up to halfway.

Spoon Potatoes on top and smooth out with a greased spoon, or place in a piping bag and pipe in a decorative pattern. Any extra can go into another dish and baked to then cool and store in the freezer for up to 3 months.

Bake for 20-25 minutes. The top will be golden and the edges bubbling.