



## Cottage Pie

**From the partnership of B.J. Thompson & Chef Derek Roberts  
from Fraberts Fresh Food**

**Note\*\*\* It is acceptable to use either freshly made or leftover mashed potatoes. You can refer to my previous recipe “Cooking Potatoes 101” for perfect mashed potatoes.**

2lb	lean ground beef
2	garlic cloves, minced
½	Vidalia onion, chopped
1-2 C	beef stock
2-3 T	gravy thickener (such as Bisto)
1 can	creamed corn, 14 fl oz
1 C	corn kernels (fresh, frozen or canned)
4 C	mashed potatoes
4 T	mild horseradish
¼ C	butter

1. Preheat the oven to 350°F.
2. Sauté the garlic and onion in a large frying pan over medium heat until the onions become translucent. Add the ground beef. Cook until the meat is no longer pink. Add the beef stock and the gravy thickener. Stir until the sauce thickens. Transfer to a greased casserole dish and allow to cool.
3. Layer both the creamed corn and the frozen corn over the ground beef.
4. Thoroughly mix the mashed potatoes and the horseradish. Add the potato layer to the casserole dish.
5. Put knobs of butter on top of the potatoes.
6. Bake uncovered for 35-40 minutes until the potatoes have turned golden brown and the cottage pie is hot and bubbly.