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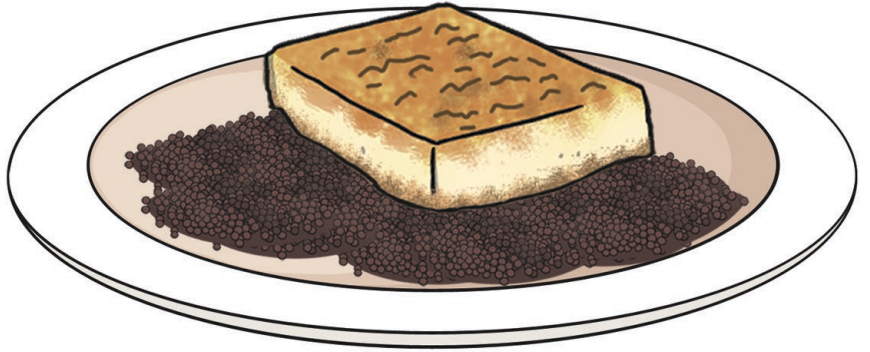
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WARTIME RECIPES

★ Cottage Pie ★

Ingredients

1 lb mince beef
several large potatoes
dried herbs
salt and pepper
2 oz cheese
beef stock(1 pint or more)
bisto gravy powder
peas and finely chopped carrots
chopped onions (optional)
blob butter or margarine



Method

Brown the mince and add the chopped vegetables, herbs and salt and pepper

Add beef stock, stir and simmer for 15 minutes. Add bisto powder towards the end to thicken it up.

Meanwhile, chop up the potatoes into small chunks and place in hot salted water and bring to boil, then drain.

Add the butter or margarine and mash together. Then add the milk so the mash is spreadable.

Place the beef sauce in a small tray or casserole dish and then spread the mashed potato on top.

Sprinkle grated cheese and herbs on the top and place in the oven for 20 minutes at 200C.

Finish off by placing it under the grill to brown.

Serve and Enjoy!