

Cottage Pie

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Suits
Campoven

Ingredients

300gms mince beef.
1 rasher bacon.
1 tbl sp oil.
4 medium potatoes.
1 medium onion.
garlic to taste.
125gms grated cheese.
200gms crushed tomato.
1/2 can beer. (water substitute)
1/2 beef stock cube.
1 tbl spoon worcestershire sauce.
Pepper.
soy sauce.
1/2 cup frozen veg. carrot, peas, corn.
1 tbl spoons flour

Method

Pre heat camp oven and wash with clean water.
The ideal heat method is a butane burner.

Chop onion roughly add to pan with chopped bacon, oil & garlic. stir so not to catch on pan.
Add 1/2 of the minced beef and brown.
Add remaining mince and brown.
cook for 5 minutes on low heat. continue to move around pan so not to catch.
Add worcestershire sauce & pepper.
Add beer to deglaze then tomatoes stir and cook further 2 minutes.
Mix flour in cup with a little water & soy sauce to a thick paste.
Slowly add flour mix to pan a little at a time stiring constantly until you reach desired thickness for pie filling (you may not use all the flour)
Add frozen vegetables and stir in.
Remove from heat and set aside to cool.

Boil & mash potatoes.

Wash camp oven with water and pre heat with top & bottom heat.
Use 8" 200mm round deep pie dish fill dish with pie filling then top generously with potato.
re heat oven. (equal top & bottom heat) (say 12 heat beads top & bottom)
Sprinkle with cheese and place into oven.
cook on high heat for aprox 20 minutes.

Extras by choice

Add chopped chives, onion, or spring onion to potato.

Add parsley to potato.

Add fine slices of bacon to cheese topping.

Add sliced tomatoes on top of meat before potato topping.

Serving
suggestions

Best served on a plate with
green vegetable.

Recipe submitted by

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