



**BLUESCREEK FARM MEATS'**

# **COTTAGE PIE**

## **INSTRUCTIONS**

Mashed potatoes should be made with butter, sour cream, milk, salt and pepper, add 1 egg to mixture and potatoes will rise and be fluffy.

Brown sausage and layer into casserole dish. Then dice and brown the carrots and celery. Then add the frozen pearl onions to the pan. Season the vegetables with nutmeg, black pepper and salt. Cooked vegetables and the frozen spinach can be layered on top of sausage. Next add a layer of whipped potatoes.

Bake at 400° for 30 min. or until potatoes are golden brown.

Serves 2-3 people

## **INGREDIENTS**

1 lb Russian sausage (pork or lamb)  
2 large carrots, diced  
2 stalks celery, diced  
8 oz frozen pearl onions  
8 oz frozen spinach  
¼ tsp fresh ground nutmeg  
½ tsp fresh ground black pepper  
½ tsp salt or to taste

3 C mashed potatoes

## **EQUIPMENT**

Skillet  
Large spoon  
Casserole dish  
Knife  
Cutting Board  
Well-padded oven mitt