

Cottage Pie with Cheddar Mashed Potatoes



(psst hey Gmail users! If you're reading this in your Promotions folder, can you please do me a favor? Simply drag this whole email straight into your Primary inbox. That way, the newsletter will show up there instead next time, and you'll be able to see it the moment it arrives!)

Hi guys!

This is the first week I'm sending Percolate out on a weekly basis, as opposed to every two weeks, so woot woot! It means a little less sleep for me but hey, sleep is for the weak, right? At least, that's what my 9 month old thinks.

This week's featured recipe is just a day late for Paddy's Day, but it's so dang good and crazy simple to make that you'll have to forgive me for that. What's cottage pie, you may ask? Cottage pie is pretty much the same thing as shepherd's pie, only shepherd's pie is made with ground lamb and cottage pie is made with ground beef. #themoreyouknow

The cottage pie I have for you this week is topped with fluffy mounds of cheddar-y mashed potatoes, and in honor of my Irish husband and half Irish kids and alllll the Irish in my own melting-pot American background, I made it the way you should, which is to say it was made with Kerrygold butter and Dubliner cheddar cheese. I highly recommend you get your hands on either of these fine examples of Irish culinary prowess, but if you're not able to, any old butter and a good sharp cheddar will work just fine.

Wikipedia tells me that old school cottage pie and shepherd's pie was usually made with a layer of pie crust underneath, and the filling was made with shredded beef or lamb instead of ground meat; usually, the filling was the remnants of a roast dinner.

But this is Percolate, and we keep things simple around here, and I'm certainly not making you roll out pie crust if you don't have to. This Cottage Pie is made with no bottom layer, and is simply seasoned ground beef with carrots, onions and peas, topped with those bangin' cheesy mashed potatoes.

It clocks in at just under 30 minutes cook time and is perfect for a weeknight meal. It's also crazy forgiving if parts of it are made in advance; you can boil the potatoes or make the meat filling one night, and assemble the dish another. It also freezes beautifully; I made a couple individual servings of this pie when I was pregnant with my daughter and it was a lifesaver during those hazy newborn days. You might not have time to shower but you have time to defrost a cottage pie!

If you're looking for an easy accompaniment to your cottage pie, I shared the recipe for [this fabulous Irish soda bread](#) yesterday as well.

As for links this week, I've been scouring the webz for interesting foodie content and while I definitely have some good ones below (like the craziest, most genius ingredient for chocolate cake ever), you gotta check out the last link in the list, the podcast "Seeking Richard Simmons". It's *completely* addicting. Guys, Richard Simmons is legit missing. This podcast details one fan's search to find out where he went. It's fascinating.

I also put together a handy little photo guide to help you care for your cast iron pans and skillets. Cast iron can seem intimidating with its rules for care (no soap! no metal utensils! dry immediately!) but it's actually super forgiving and very easy to care for, if you follow a few simple tips. I linked the post below; share it with your fellow foodie buds!

With that, I'll leave you to it. Enjoy your weekend and happy eating!

Ruthly





from Percolate: the kitchen resource for busy people

Cottage Pie with Cheddar Mashed Potatoes

Serves 2-3

Time: ~30 minutes

- 1 tablespoon canola or vegetable oil
- 1 small onion, diced (about ½ cup)
- 2 medium carrots, peeled and diced (about ½ cup)
- 2 stalks celery, diced (about ½ cup)
- ½ cup frozen or fresh shelled peas
- 1 lb ground beef
- 2 tablespoon Worcestershire sauce
- 2 teaspoon powdered mustard
- 2 teaspoon powdered garlic
- ½ teaspoon salt
- ½ lb russet potatoes, peeled
- 1 tablespoon butter
- ¼ cup milk
- ¾ cup shredded sharp cheddar cheese

Fill a medium-sized pot halfway with water and bring to a boil. Add the potatoes and cook until they break apart easily with a fork.

While the potatoes are cooking, heat the oil in a large sauce pan over medium heat

until shimmering. Add the onions, carrots and celery and cook, stirring occasionally, until the onions and carrots have softened. Add the peas and stir to combine.

Add the ground beef to the saucepan and cook, stirring occasionally to crumble, until the beef has browned.

Preheat the oven to 350°F.

Add the Worcestershire sauce, powdered mustard, garlic and salt. Taste and season again with more salt and pepper as necessary.

When the potatoes have cooked, drain the water. Add the butter and milk to the potatoes and mash until smooth. Stir in the cheddar cheese.

Spoon the beef mixture into a 1 ½ quart oven-proof baking dish, then evenly spread the potatoes on top.

Place in the oven and bake, 20 minutes or until the top of the mashed potatoes have browned. Remove and serve hot.

Tip of the week

"How do I..." properly clean and season my cast iron pan?

Don't be intimidated about cleaning and seasoning your cast iron pan or skillet; it's actually crazy easy if you remember a few simple rules. [Read this post](#) and follow along with the included photo guide and you'll be on your way to dreamy non-stick pan heaven.

This week's links

[You won't believe this weird cake ingredient.](#)

Total clickbait title, totally genius ingredient. I am SO trying this.

[The dirty side of clean eating](#)

I think the clean eating movement is a great idea. But you know what else is a good idea? Garlicky breadcrumbs.

[The A1 Sauce Mystery](#)

It sounds like part the game of Clue, but A1 sauce bottles are mysteriously appearing around an Ohio library.

Farewell, Lucky Peach (sniff)

[Lucky Peach is folding](#) and, if you're into weird foodie reads and irreverent humor, you're probably just as sad as I am. Eater's got the trip down memory lane with this collection of the best of Lucky Peach

Missing Richard Simmons

Seriously, where did he go?? This is my new replacement for [Serial](#).

That's it for this issue, buds! If you like what you've read, please do me a solid and forward this on to your friends, or follow and share on [Facebook](#), [Twitter](#) or [Pinterest](#). Help me spread the word!

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