

Cottage Potato Pie

Ingredients

2 Onions chopped

1 clove Garlic [optional]

2ozs Butter

12oz can Corn Beef

4 Tomatoes skinned

Salt and Pepper

1teasp dried Sage or Parsley

1½lb creamed Potatoes

Instructions

- Fry onion and garlic in butter until golden brown
- Cut corned beef into large dice and add to the pan
- Add chopped tomatoes
- Season well
- Put into casserole dish
- Sprinkle top with sage or parsley
- Top with the creamed potato
- Use a fork to give it a decorative effect
- Glaze top with a little milk
- Bake in oven at 200c or Gas 6 for 20 – 30 mins until golden brown