

SOBON ESTATE



Cottage Pie

1 Cup *Sobon Estate Old Vines Zinfandel*
3 Pounds Ground Beef
3 Large Carrots
2 Cloves Garlic
3 Tbsp. Tomato Sauce
4 Tbsp. Worcestershire Sauce
3 Bay Leaves
1 Stick of Butter
1 16 Oz. Container of Sour Cream

Splash of Olive Oil
3 Sticks Celery
2 Onions
5 Tbsp. Flour
1 Qt. Beef Broth
3-5 Sprigs of Thyme
1 Bag of Potatoes
1 Package of Cream Cheese
Parmesan Cheese

Chop the Onions, Carrots, and Celery into small pieces and set them all to the side. Coat the bottom of a large pot with Olive Oil and fry the Ground Beef on medium heat until brown. When brown, remove from the pot and set aside. Coat the bottom of the pot with another splash of Olive Oil and add the vegetables that you previously chopped. Cook on low heat, stirring as you go, until the vegetables become soft (15-20 minutes). Raise the heat to medium and add the Garlic, Tomato Sauce, and Flour stirring until well incorporated. Add the previously browned beef and the **Sobon Estate**

Old Vines Zinfandel to the pot, stir well and cook for 3-5 minutes until the wine cooks down. Add the Beef Broth, Worcestershire Sauce, herbs and bring to a boil. Reduce to a



simmer and cook uncovered for 1 and a half to 2 hours (stirring ever 10-15 minutes) until the liquid has thickened into a gravy. Discard the Bay Leaves and Thyme.

While the beef mix is simmering peel Potatoes, chop them into thirds, and add to a large pot of salted water. Boil on high heat until Potatoes are tender (usually 15-20 minutes). Drain the Potatoes and transfer them to a large bowl or a pot you are ok using a hand mixer with. Add the Butter, Cream Cheese, Sour Cream, to the Potatoes and blend with a hand mixer until the Potatoes have been well mashed and the mixture is creamy. Allow to slightly cool and then Transfer to a piping bag with a star tip (may have to do this in batches).

Preheat oven to 400 degrees. Add completed meat mixture to a large glass baking pan. Top meat mixture with individual stars of mashed potato using the piping bag (see picture below for reference) and top with a sprinkle of Parmesan Cheese. Bake until the potato topping starts to brown (usually 25-30 minutes). Serve with French bread and a glass of the **Sobon Estate Old Vines Zinfandel**



Based on a recipe by BBC Good Food