

Potato Layer Bake.

Oven; Gas 6 or 180C

Ingredients:

4 good sized Potatoes
1 large onion
Salt & pepper
100g grated cheddar
2 eggs
1 1/2 cups milk
½ tsp mustard



Method:

1. Wash potatoes (and peel if you don't like the skins)
2. Peel and slice the onion and potatoes very thinly.
3. Grease a tall sided casserole dish (glass if you want to speed up the cooking & use a micro-wave)
4. Layer the vegetables into the dish, starting with potatoes then onions, salt & pepper and a sprinkle of cheese.
5. Continue layering up and finish with a potato layer.
6. Beat the egg and milk together with the mustard and pour over the vegetable layers.
7. Microwave for 15 minutes on full power or until a knife finds it soft.
8. Place remaining cheese in a layer on top and place under the grill until browned.

Serve with a salad or any side vegetables that you wish.

NB: You can also use up left over cooked vegetables in a layer of their own (eg peas or carrots)

NB2: If you don't use a micro wave, the dish will need about 1hour in the oven, or until potatoes are soft.