


Potato Gratin

<p>1 large onion 1 clove garlic, crushed (optional) 4 large potatoes 100ml milk or double cream 6 tbsp grated mature cheddar cheese Black pepper to taste</p>	
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1. Slice 1 large onion finely and peel and thinly slice 4 large potatoes. Fry the onion (and garlic) in a drop of oil until soft then layer it and the potatoes in a gratin dish.
2. Season and add 2 tbsp of cheese. Pour over 100ml of milk or cream and add more grated cheese.
3. Bake at 180 degrees C (gas mark 4) for 60-90 minutes, or until the potatoes are tender. Turn up the oven for the last 10 minutes of cooking time, so that the top crisps up.

Suitable for freezing

Variations:

Use 2 sweet potatoes and 2 normal potatoes.

Sprinkle on a couple of tbsp of fresh bread crumbs for a crispy topping.

To speed up the cooking time, par boil the potato slices in boiling water for 5 minutes. Drain and place in the dish as above. Cook for approx 30-45 minutes.

Cheese & potato pie

Boil and then mash the potatoes with 50ml milk/cream and 4 tbsp cheese. Season with pepper, mix in the cooked onions and garlic. Put in a greased baking dish and sprinkle with the rest of the cheese. Bake for 20 mins.