

Buvvy's Winter Potato Hotpot

INGREDIENTS

Potatoes, Onion, Smoked Bacon (or tinned Anchovies) and Usual Stuff for Béchamel Sauce

1. Get a suitable sized casserole dish for the required number of diners.

Get suitable number of potatoes to fill $\frac{2}{3}$ of the casserole, peel and wash, and then place in water.

2. Get suitable number of onions (approx. 25% of the potatoes by weight) peel and slice.

3. Take rashers of smoked back bacon (allow 2 rashers per person or more if your budget permits) and cut in half.

4. Grate a suitable amount of cheese (a tasty cheddar is ideal but a fancy hard *Frenchie* will do if there's nothing better available) to top the hotpot.

5. Make enough Béchamel sauce in separate pan using butter (or margarine if preferred), skimmed milk and plenty of freshly ground black pepper.

6. Switch on oven (no gas in these parts) and allow to heat up to 180 Centigrade.

7. Grease bottom of casserole (use the paper wrapper from the butter if you can).

8. Remove potatoes from water and slice them. Place layer of potatoes in casserole then randomly cover with sliced onions and bacon bits and white sauce. Then cover with more potatoes and alternate until casserole is full.

9. Cover the lot with the remaining white sauce and place in the oven. Set timer for 30 minutes.

Suggest that casserole is served with Brussel sprouts which you can also put in the oven at the same time although personally I prefer to steam them.

10. After 30 minutes remove casserole from oven and cover top with grated cheese. Put back in oven for 15 minutes or until brown on top.

Serve up with green vegetables.

If bacon is not available a couple of tins of anchovies make a suitable alternative.