

Potato Gratin with Ham

Here is another dish (like Hungarian Potato Pie) that can help to use up left-over bacon. Because we have Bacon and Cabbage fairly often, and because we are cooking for 35-40 people we often get quite a bit left over. The leftovers can of course be sliced and eaten cold, but this dish is well worth trying, particularly on a cold day.

2¼lb cooked potatoes, sliced

1 onion, finely chopped

5oz grated cheese

4oz cooked ham or bacon, diced

2 eggs

9fl.oz. milk

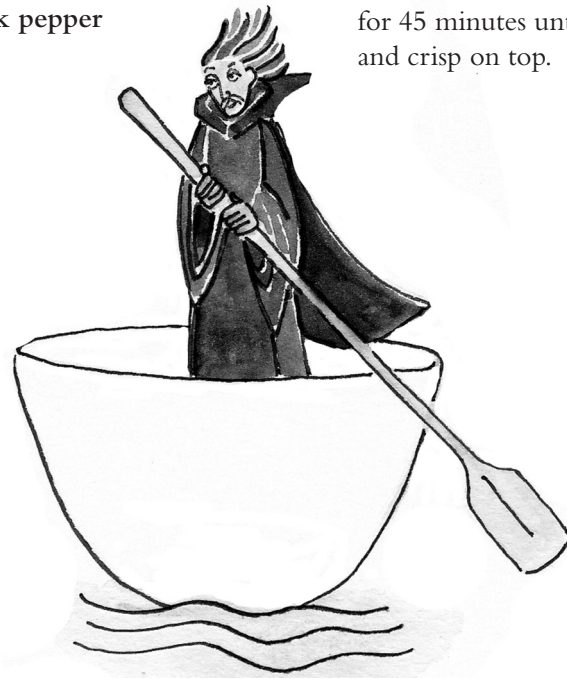
Paprika

Chopped parsley

1½oz Parmesan cheese

Salt and black pepper

1. Grease an oven-proof dish with butter, and sprinkle onion on top.
2. Put a layer of potatoes on this, and then sprinkle with ham and cheese. Keep on layering, but finish with a layer of potato on top.
3. Beat the eggs with the milk, salt, pepper, parsley and paprika. Pour the mixture gently over the dish of potatoes. Sprinkle grated parmesan on top.
4. Bake in the oven at 160 degrees for 45 minutes until golden brown and crisp on top.



Pot Au-Feu Irlandais

OK – this is a bit fanciful: an Irish 'Daube' dreamed up by me. It clearly should be included here, and is well worth trying. The potatoes should be the kind favoured by the Irish, namely the 'floury' kind. These should 'fall' and thicken the stew, so they could be added somewhat earlier than the other vegetables

(For) 2lb beef, diced

1 teaspoonful salt

10 peppercorns, crushed

1 onion

Guinness

2 cloves garlic, chopped

2 carrots, peeled and sliced

2 celery stalks, chopped

1lb potatoes, peeled and halved

Chopped fresh parsley

Bouquet garni of bay, parsley and Thyme

1. Put the meat in a heavy pot, cover with Guinness, add salt and bring to the boil slowly.
2. Skim if necessary, lower the heat and add pepper, onion, bouquet garni and garlic.
3. Cover and simmer gently for 2_ hours.
4. Add the vegetables and simmer for another hour till tender.
5. Serve with a sprinkling of parsley.