

Oakhill Potatoes

4 Farmer Brown eggs, hard boiled, sliced
2 teaspoons oil
1 large onion, chopped
2 rashers bacon, rind removed and chopped
500g potatoes, peeled and cooked.

Cheese Sauce

2 tablespoons butter or margarine
2 tablespoons flour
Freshly ground black pepper
2 cups milk
1 cup grated tasty cheese.

Preheat the oven to 180 degrees

Heat the oil in a fry pan, add onion and bacon and cook for 5 minutes or until onion is soft. Cut the potatoes into 1cm-thick slices.

Layer the cooked potatoes, sliced egg, onion and bacon in an oven proof dish.

To make the cheese sauce, melt the butter in a pan, stir in the flour and pepper and cook until frothy. Gradually stir in the milk, until it thickens, stir in the grated cheese.

Pour the cheese sauce over the potato mixture.

Place in the oven and bake for 20 minutes or until golden.