



DAISY'S DELICIOUS GOOD GRUB LAYER BAKE



Serves 4-6

Ingredients

- *800g or 5/6 medium potatoes*
 - *300g or 4-5 medium carrots*
 - *1 small onion*
 - *2 tbsp oil*
 - *200 ml hot vegetable or chicken (stock cube and water)*
-

Method

1. Preheat the oven to 180°C (350°F)
2. Peel the potatoes, rinse them, and cut them into thin slices - around 4-5mm (approx. ¼ inch) thick. Peel the carrots, rinse them, and grate finely. Peel the onion, halve and slice as thin as you can.
3. Use 1 tbsp of the oil to grease the base of a pyrex baking dish.
4. Spread half the potato slices in a layer on the bottom of the baking dish. Spread the grated carrot over the potato, and then the sliced onion on top of the carrot. Finally, spread the remaining potato slices on top (or if you really want to show off, painstakingly arrange them in neat concentric circles or any other design you can come up with!)
5. Pour the hot stock over everything, then put the dish into a microwave and cook on high for 10 minutes.
6. Remove from the microwave and brush the remaining tablespoon of oil over the top layer of potato slices. (If you've no microwave, just cover with foil or a plate and cook for the first an 10 minutes in the oven, uncover and add another 10 minutes to the cooking time!)
7. Put into the oven, and bake at 180°C (350°F) for 45-60 minutes, until brown and crispy on top. Enjoy, especially if there's any sausages lying around. Deeeeeeeelish!