

Potato Pie

1 kg Potatoes
Milk
1 Onion
1 Carrot
1 Parsnip
1 stick Celery
14 gms Margarine
Salt, Pepper
extra melted Margarine
Savory Mince

Make up Savory Mince according to recipe on this section, but use only 450gms minced steak instead of the 680gms.

Boil potatoes in usual way, mash to creamy consistency with milk. Peel and slice onion, carrot, parsnip thinly; chop celery.

Melt margarine in large saucepan, add onion, carrot, parsnip, and celery, saute until onion is transparent. Season with salt and pepper.

Press 2-3rd of potato mixture into greased 22-23cm pie plate, fill with alternate layers of Savory Mince and vegetable mixture. Spread remaining potato evenly over filling. Brush with little extra melted margarine. Bake in moderate oven 45 minutes.

Serves 4 to 6.

Note: This is almost a complete dinner-in-a-dish, supplying meat and vegetables together. You might like to add a green vegetables accompaniment.

It's also a good recipe for using up any leftover meat. For this, omit the Savory Mince and, instead cut up finely 225 to 450gms cooked meat, put in saucepan with 1 tablespoon chopped parsley, ½ teaspoon mixed herbs, salt, pepper, 1 tablespoon flour, 1 cup water, and 1 crumbled stock cube. Stir over heat until mixture leaves sides of saucepan. Then use as directed.