

Bacon and Sausage Bake

Butter for Remoska and brushing top layer of potatoes
500 g (1 lb) potatoes, peeled, cooked and sliced
4 rashers streaky bacon, rinded and chopped
1 onion, finely chopped
225 g (8 oz) pork sausages, skinned and quartered
2 eggs
150 ml (5 fl oz) milk
Salt and freshly ground black pepper

Line the bottom of the buttered Remoska with half the potato slices. Mix together the bacon, onion and sausage pieces and place on top of the potato layer. Lightly beat the eggs with the milk, season and pour into the dish. Cover the top with the remaining potato slices, brush with butter. Bake approx 20 minutes.