

Love your leftovers



Leftovers Bake

By Miss Larman, Ickenham

Ingredients

- Leftover meats including turkey, ham and sausages
- Leftover vegetables such as carrots, parsnips, Brussels sprouts
- Sliced up roast potatoes
- ½ pint (275ml) of milk (or a pint of milk and no cream)
- ½ pint (275ml) single cream
- 1oz (25g) of plain flour
- 1 ½ (40g) of butter
- 2oz (50g) of strong cheese
- Salt and pepper

Method:

1. Cut up your leftover meats and vegetables and put them in a shallow baking dish.
2. Put the butter in a saucepan and melt on a low heat.
3. Mix the flour with the melted butter, stirring continuously.
4. Add the milk and cream slowly, stir constantly as the sauce heats up and begins to thicken.
5. Once the sauce has thickened add half the strong cheese and salt and pepper and stir until melted.
6. Pour the cheese sauce over the cut up leftovers in the baking dish.
7. Cut your leftover roast potatoes in to slices and place over the cheese sauce.
8. Put remainder of the cheese over the sliced potatoes and bake in the oven for 20 minutes on gas mark 6 or 220°C.