

'Out of Bron's Kitchen'

Layered potato and mince cake

4 potatoes, peeled and sliced

500gms mince

2 chopped brown onions

1 cup mixed vegetables

500ml bottle your favourite Dolmio Pasta Sauce

Brown 500gms mince along with 2 chopped brown onions. Add to this a 500ml bottle of your favourite Dolmio pasta sauce. Add 1 cup of frozen mixed peas and corn or mixed vegetables. The trick is to not have the mince too wet. Simmer for a further five minutes. Take a 20 inch spring form cake tin and line the base and sides with glad bake. Layer slices of potato and spoons of mince mix until you have three layers. Place in the oven on another tray (in case of leaks) to cook for 40 minutes. Place on a serving platter and carefully remove the sides of the tin. Cut into wedges and serve with either steamed green baby beans and honey carrots or your favourite salad.