



Easdale easy cheesy potato bake

4 large potatoes thinly sliced
 Large knob of butter
 1 large onion thinly sliced
 Pinch of salt
 Pinch of pepper
 4oz grated red cheese
 1tb chopped parsley



Preheat the oven to 280 and grease a shallow oven-proof baking dish

Layer the slices of potato and onion in the baking dish. Place the butter in a pan and heat the butter until melted, add the seasoning, then pour over the potato and onion.

Place a lid over the baking dish and bake for 45 minutes or until the potatoes are tender. Remove the cover from the dish and sprinkle the grated cheese over the top. Return to the oven for around 15 minutes or until the cheese has melted and started to brown.

Serves 4 - 6.



A wee wine to go with it?

A glass of sweet fruity red. Not perhaps the first wine you would consider, but a Mas Saint-Vincent Coteaux du Languedoc 1998 captures Southern France flavours with berry-scents and raspberry aromas. Tastes sweet, firm and tarty which mixes nicely with the tangy cheese.



Auntie Jeannie's shortbread

5 ounces self raising flour
 2 ounces ground rice
 2 ounces caster sugar
 1/4 lb butter

Mix sifted flour, ground rice and sugar in a bowl, and knead in knobs of softened butter until mixture is like bread crumbs in texture.

Form into one lump and roll out on floured board to 1/4 inch thickness.

Shape into fingers, or circles with a round cutter or a saucer.

Prick pattern with a fork or decorate edges by pinching with fingers.

If a saucer is used to cut the rounds, cut each round into six triangles.

Place in slow oven until light brown in colour.

Cool on a wire rack.

Our thanks to Miss F M Reed, Oban for this recipe which wins this month's special prize

If you have a recipe that you want to share, sent to *Lorn Larder*, Lorn Life, PO Box 1, Oban PA34 4HB or email to: lornlife@obantimes.co.uk