

CORNED BEEF HASH

(A quick and easy supper dish using potatoes which were not rationed. A family would have used more potatoes to make this go further and probably wouldn't have used 2 peoples weekly ration of cheese all in 1 meal!)

500G potatoes
1 tin of corned beef
seasoning
100g cheese grated

Boil the peeled potatoes in salted water until tender. Mash together with the corned beef. Season well. Place in ovenproof dish and top with grated cheese. Cook in oven at 200 degrees, gas 6 for ½ hour, until cheese is bubbling and golden. Serve with baked beans or vegetables.