

Lasagne and Garlic Bread

This is a party classic. New Year's Eve at Guise House or the Red House springs to mind. As opposed to Chilli Con Carne and Jacket Potatoes, which is next on the list and makes me think of Bonfire Night Parties at Flitwick Manor. (jojo)

Serve with a simple green salad, with, of course, Mother's French dressing.

Serves 6 - 8

Ingredients

Approx. 12 lasagne sheets
1 onion, peeled and finely chopped
2 cloves garlic, crushed
2 tblsp oil
800g mince beef
1 tsp dried oregano
175ml red wine
2 x 240g tins tomatoes
4 teasp tomato paste

White sauce:

200g butter
200g flour
1 litre milk
100g grated cheese

Method

Preheat the oven to 180°C.

Fry the mince in the oil in a frying pan on a medium-high heat until it begins to brown. Remove the mince and place onto a plate. Put the frying pan back onto the heat.

Add the chopped onion to the pan and fry for a few mins until it starts to soften. Add the garlic and fry for a minute more, then add the mince back into the pan. Pour in the red wine and let it simmer until it has mostly been soaked up by the meat. Add the oregano, tomatoes and tomato paste.

Cover the pan and cook for at least 20-30 mins so that the mince cooks through and the flavours have a chance to blend. The longer the better, stirring occasionally. Then season to taste.

Meanwhile prepare the white sauce. Melt the butter in a small saucepan and stir in the flour. Cook the roux for 2-3 mins, then slowly start adding the milk, a little at a time, stirring continuously. Cook for 5 minutes over a gentle heat. Season to taste.

Lightly grease an oven proof dish and put in a layer of meat mixture. Cover with a little white sauce, then a layer of lasagne sheets. Repeat these layers ending with a layer of white sauce on the top. Cover with grated cheese and bake for about 45 mins until the pasta is cooked and the cheese bubbling and golden. Remove from the oven and let it sit for 10 mins to firm up.

Garlic Bread

I'm mean you've all made it before, 100 times, so I'm not going into detail. I've got other recipes to be getting on with. (jojo)

Bread

Butter

Shit loads of garlic

Combine crushed garlic with soft salted butter. Slather it on chunky sliced baguette. Wrap with tin foil and chuck it in the oven for 15 mins.