

# Wartime Recipe - 'WOOLTON PIE'

(Serves 5 to 6 persons)

**T**ake 1lb each of diced potatoes, cauliflower, swedes and carrots;

Three or Four spring onions;

One teaspoonful of vegetable extract and

One teaspoonful of oatmeal.

## METHOD

**C**ook all together for ten minutes with just enough water to cover.

Stir occasionally to prevent the mixture from sticking.

Allow to cool; put into a pie dish, sprinkle with chopped parsley and cover with a crust of potatoes or wholemeal pastry.

Bake in a moderate oven until the pastry is nicely brown and serve hot with brown gravy.