

Cheese Freakadelles

Freakadelles

Cheese

Aubergines

Garlic

Peppers

Bread

Onions

2 x eggs

Tomatos (tinned)

Potatos

Sauce:

Milk

Margarine

Salt & Pepper

½ onion

6 peppercorns

1 bay leaf

1oz flour

Cider Vinegar

Do they things:

- 1) Fry onions, garlic, pepper, tomatoos, aubergines
- 2) Boil taters
- 3) Make into blobs with the cheese and tater and everything else
- 4) Bake blobs in oven for ½ hour or so I think
- 5) Meanwhile, make up sauce and tilt over the blobs
- 6) Return to oven for 20 mins