

Pig's yum-diddly-scrumptious cheese and potato pie:

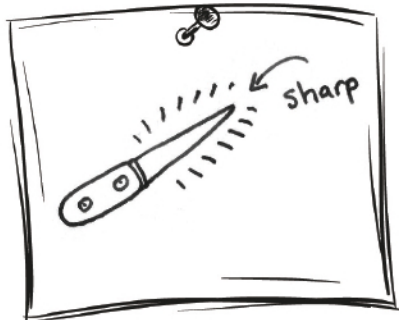
STORE CUPBOARD

Serves 4 hungry farmers or 1 greedy pig

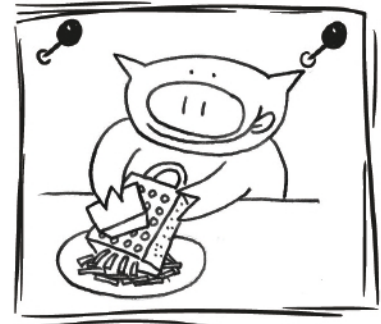
- 8 middle-sized potatoes
- 1 oneyon
- 1 splash of creamy milk (from Cow)
- 2 tablespoons of tasty butter
- 175g of cheesy cheddar
- 2 super juicy tomatoes



1 First, scrub the potatoes till they is nice and clean. Then asks your Farmer Mummy or Daddy to help you chip chop them up.



2 Peels the oneyon and chop it up into incy-pincy pieces and take the tomato and cut it into thin slices. get your Farmer to help you with this too; knives is very sharp and dangerous.



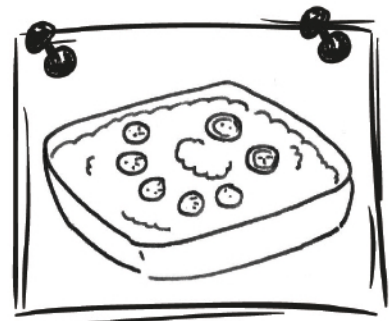
3 Get a grater and grate up all the cheesy cheddar. I finds this bit hard, 'cos all I wants to do is gobble it up; cheese is SO yummy.



4 Ask Farmer to boil some water in a saucepan. When it starts going bibble-bubble get them to throw in potatoes and oneyon. Boil them till they is soft, then Farmer to drain all the water out of the saucepan.



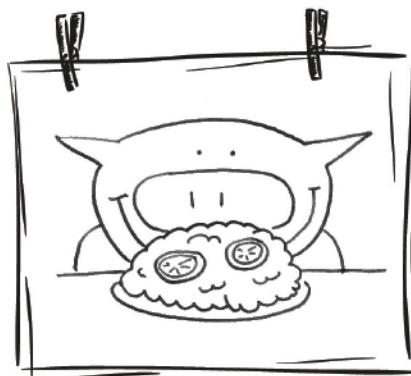
5 It's time to makes some slops! Take a masher and mash up the potato and oneyon with the tasty butter and creamy milk till they is nice and squished. slowly add in some of the cheese - save a trotter full of it for later.



6 Takes your slops and, using a spoon plop it into a baking dish. Then sprinkle the rest of the cheese on the top of it and add the slices of tomato. I is liking to arrange them into a funny pattern! Get Farmer to put the dish in the oven at Gas 4, 180°C.



7 When the cheese is all melted and turned goldy-brown, ask your Farmer to take the dish carefully out of the oven. Duck says it is best to do this with something what is called oven gloves.



8 Finally, serve yourself up a big portion of your yum-diddly-scrumptious pie then get ready to do some big fat farts. Eating Cheesy Potato Pie is always making me super windy. Hoorah!