

# Wartime Recipes

## Woolton pie

### Ingredients:

1lb each of diced potatoes, cauliflower, Swedes and carrots

3 or 4 spring onions

1 teaspoonful of vegetable extract (marmite makes it tasty)

1 teaspoonful of oatmeal

### Method

Cook altogether for 10 minutes with just enough water to cover

Stir occasionally to prevent from sticking

Allow to cool; put into a pie dish, sprinkle with chopped parsley and cover with crust of wholemeal pastry or potatoes (found potatoes mixed with a bit of grated cheese worked best)

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