



## **Banger Pie**

### **Ingredients**

- **2 lbs Pork & Greens English Banger sausage**
- **1 or 2 lbs of seasoned fries or sliced taters (homemade or store-bought)**
- **8 oz grated cheddar cheese (or whatever cheese you prefer)**

### **Directions**

**Cook the Banger sausage in a skillet till well done, then drain on paper towels. Cook the fries or tater slices in a deep fryer (preferred) or in a skillet with a oil, then drain on paper towels. In a large glass dish (9x13 or larger if you have one) layer about 1/2 the taters or slices, then add about 1/2 the sausage, then 1/2 the grated cheese. Repeat the layers with the remaining ingredients, and place dish in oven pre-heated to 350 degrees. Cook for approx 15 minutes, or until cheese is nice and bubbly. Remove and let cool for a few minutes, then dig in. Serves 6 to 8 adults, or 2 growing teenage boys! 🍔**