Carrots Au Gratin

INGREDIENTS

1 kg carrots

2/3 cup tasty crackers

3 Tbsp butter

½ onion or 2 spring onions

Pinch of salt and pepper

3 Tbsp plain flour

1 ½ cups of milk

½ cup tasty cheese

METHOD

Pre heat oven to 180C.

Wash and dry the carrots.

Top & tail the carrots (cut the ends off), slice into thin rounds, place in a large saucepan. Cover with water, place on stove, turn heat to high. When boiling, turn heat to medium and cook for 8 minutes or until the carrots are just tender

Crush the crackers in a plastic bag.

Melt 1 ½ Tbsp of butter, mix the crushed crackers in.

Grate the cheese.

Finely dice the onion.

Turn electric frying pan onto low heat, add the remaining butter.

Saute the onion for 1 minute.  PLEASE TURN OVER
Using a wooden spoon, add the flour, salt and pepper while stirring.
Slowly add the milk, stirring constantly.
Increase to medium heat, continue to stir until sauce thickens.
Turn heat off.
Add the cheese, combine.
Divide the carrots evenly into oven proof ramekins, place on oven tray.
Using a serving spoon, divide the sauce evenly over the carrots.
Sprinkle the crushed biscuits over the top.
Place in oven for 10 minutes.

ENJOY!!!