

Turkey and ham pie



Ingredients

Leeks

Leftover shredded turkey

Left over ham – packet ham is fine

1 tablespoon of flour

400ml chicken stock made from 1 stock cube

3 large spoons of cream cheese (the herb version adds flavour)

Leftover roast potatoes

Christmas 2019 (Teresa Mercer & Alison Morton @ St Helens Council)

Bubble & Squeak

Ingredients

Leftover mash or roast potato

Leftover cooked parsnip

Leftover Brussel sprouts

1 egg

Cooked turkey

Gravy

Cranberry sauce to serve



Christmas 2019 (Teresa Mercer & Alison Morton @ St Helens Council)

Method

Heat oven to gas mark 6 / 200°C / 180°F

Chop leeks

Place a little oil in a pan and soften leeks (about 5 mins)

Add flour and stir for 1 min

Add stock and bring to the boil, stir continuously until thick sauce is made

Add turkey and ham bring to the boil and then simmer for 5 mins

Remove from heat then add the cream cheese and mix together

Pour leek, turkey and ham sauce mix into oven dish

Roughly chop the roast potatoes and spread over the top of the mixture

Place in middle of oven

Cook for 25 mins until piping hot

**Method**

Mash leftover veg together and mix with egg

Season with salt and pepper

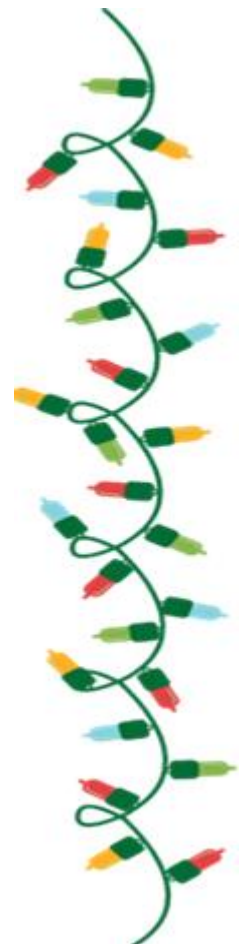
Make into 4 patties of equal thickness

Put turkey and gravy in pan bring to the boil then simmer for 5 mins, stirring occasionally

Fry the patties for 3 mins on each side until brown and warm inside

Put the patties on a plate, place the turkey and gravy on top

Add cranberry sauce and serve



Hot Christmas Leftover Sandwich



Ingredients

Leftover turkey, shredded

Mayonnaise

4 white soft rolls

Leftover stuffing

Leftover gravy

Cranberry sauce

Christmas 2019 (Teresa Mercer & Alison Morton @ St Helens Council)

Christmas Shepherd's Pie

Ingredients

225g minced lamb

Leftover turkey cut into chunks

Leftover carrots

225ml leftover gravy

Frozen / leftover peas

Grated cheese

Leftover mashed potato or roast potatoes



Christmas 2019 (Teresa Mercer & Alison Morton @ St Helens Council)

Method

Heat oven to gas mark 6 / 200°C / 180°F

Cut soft rolls in half

Spread mayonnaise over half the rolls

Place turkey and gravy in pan bring to the boil and then simmer for 5 mins, stirring occasionally

Layer stuffing, cranberry, turkey and gravy onto rolls

Top the rolls with the other half of the roll

Wrap each roll in tin foil and put on baking tray

Place in oven until heated through

Serve

TIP:

Slice and add any left over pigs in blankets.

**Method**

Heat oven to gas mark 6 / 200°C / 180°F

Cook onions in pan with a little oil until soft, add minced lamb and cook until the minced lamb is brown.

Drain off excess fat

Add gravy, turkey, carrots, peas to pan and bring to the boil

Place in oven dish

Spoon the mash or crushed roast potatoes over the top

Sprinkle with cheese

Bake in the oven for 30 mins until piping hot



Turkey Curry



Ingredients

Onion

Leftover turkey

Jar of curry sauce

Packet rice

Oil

Christmas 2019 (Teresa Mercer & Alison Morton @ St Helens Council)

Christmas Pizza

Ingredients

Cooked stuffing

Pizza base / muffins sliced

Leftover turkey, cubed

Leftover pigs in blankets, sliced

Cubed leftover roast potatoes

Sliced leftover Brussel sprouts

Gravy tomato puree / passata

Cheese

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Method

Chop the onion into small pieces

Heat oil in a pan and cook the onions until soft

Shred the turkey, add to pan and fry gently

Add the curry sauce to the pan and bring to boil, simmer for 5 mins

Microwave rice according to instructions

Serve with rice



Method

Heat oven to gas mark 6 / 200°C / 180°F

Spread thick gravy like you would tomato sauce over pizza base

Alternatively use tomato puree / passata

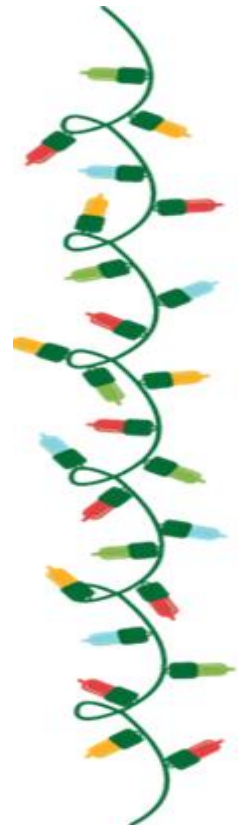
Sprinkle turkey, pigs in blankets, roast potatoes and sprouts over the pizza base

Crumble stuffing over the top

Add the cheese

Place on baking tray and cook for 10 – 12 mins until cheese is bubbling

Add cranberry sauce to serve





Carrot Soup

Ingredients

- 1 large onion
- 1 teaspoon (5ml) oil
- 1 large potato, chopped
- 6 large carrots, chopped
- 1.2 litres vegetable stock
- 2 tablespoons milk (optional)



Christmas 2019 (Teresa Mercer & Alison Morton @ St Helens Council)

Broccoli & Cheese Soup

Ingredients

- 1 onion, chopped
- 300g broccoli florets and stems
- 450ml vegetable stock
- 450ml semi-skimmed milk
- 60g mature cheddar cheese, grated
- Freshly ground black pepper

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Method

Clean and chop the vegetables

Peel and chop up the onion and fry it in the oil at the bottom of the saucepan until it is golden

Add the vegetables and the stock to the onion

Bring to the boil and simmer for 30 – 45 minutes until the vegetables are soft

Allow to cool a little, and mash the soup or put it through a blender

Add the milk and bring back to serving temperature (Do not boil as milk may curdle)

Serve with plenty of crusty bread

Handy Hint

Mashing the soup with a potato masher will help to thicken it. Once you have got the hang of making soup you can make it with any ingredients you have to hand or left overs



Method

Clean and chop the vegetables

Place the onion, broccoli and vegetable stock in a saucepan

Bring to boil and simmer for about 15 minutes or until the vegetables are soft

Liquidise the soup using a hand blender or food processor or use potato masher

Return to the saucepan heat back to serving temperature (Do not boil as milk may curdle)

Add the grated cheddar cheese, stirring until it melts

Serve with plenty of fresh crusty bread

Handy Hint

Mashing the soup with a potato masher will help to thicken it. Once you have got the hang of making soup you can make it with any ingredients you have to hand or left overs



Leftover Pasta Bake



Ingredients

Pasta

Leftover turkey, cubed

Leftover stuffing

Cream cheese

Grated cheese

Leftover gravy or chicken soup

Christmas 2019 (Teresa Mercer & Alison Morton @ St Helens Council)

Breakfast Omelette

Ingredients (serves 1)

1 sausage or leftover pigs in blankets

1 slice of back bacon

2 mushrooms

Cherry tomatoes, halved

2 eggs

Black pepper

Vegetable oil



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Method

Cook pasta according to instructions

Heat oven to gas mark 6 / 200°C / 180°F

Drain pasta

In a pan add gravy or chicken soup, turkey and cream cheese and mix until combined. If using gravy it needs to be brought to the boil, suggest this is done and then the other ingredients added

Add pasta to sauce mix

Place in oven dish

Crumble over the stuffing

Add cheese and bake for 20mins or until cheese is bubbling

**Method**

Cook the sausage/pigs in blankets under a hot grill for 8-10 minutes, turning them occasionally until browned

Cook the bacon under the grill for 5-6 minutes turning once until crisp and golden

Cool slightly, then slice the sausages and cut the bacon into bite sized pieces

This could be done the night before, simply chill until required

Heat the oil in frying pan and add the mushrooms and cook for 3-4 minutes or until golden

Add the tomatoes and cook for a further 1 minute

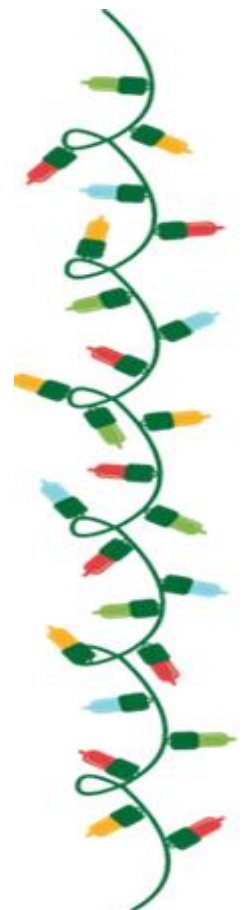
Remove the pan from the heat, add the sausages and bacon and mix well

Beat the eggs with a little black pepper

Pour into the pan and stir for 1 minute until eggs begin to cook

Cover the pan and cook for 5 minutes or until the surface has almost set

Cook the omelette under a hot grill for 2-3 minutes until firmly set



Tinned Apple or Pear Crumble

Ingredients

225g (8oz) plain flour

115g (4oz) sunflower spread

55g (4oz) porridge oats

55g (2oz) sugar or 3tsp granulated sweetener

2 tins of apples or pears, or a mix of both



Christmas 2019 (Teresa Mercer & Alison Morton @ St Helens Council)

Bread & Butter Pudding

Ingredients (serves 4-6)

6 large slices of bread

40g butter / margarine

115g sultanas

40g sugar

3 eggs

500ml milk

Ground nutmeg or cinnamon (optional)

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Method
Heat oven to gas mark 6 / 200°C / 180°F
Open the tins of apples or pears and place in oven proof dish
In a separate bowl For the crumble topping, rub together the flour and sunflower spread in a mixing bowl until the mixture resembles fine breadcrumbs. Stir in the porridge oats and sugar
Sprinkle the crumble topping over apples or pears in ovenproof dish and level the surface
Bake in oven for 35-40 minutes, or until the topping is golden
Serve hot or warm with natural yoghurt, or custard
Handy Hints Use wholemeal flour to make pastry or biscuits with extra fibre. For extra flavour and texture sprinkle 1 teaspoon (5ml) of ground cinnamon and 50g (2oz) seedless raisins over the apples before covering with the crumble topping. Freeze the crumble on the day of making and use within one month



Method
Pre-heat the oven to Gas mark 4 / 180°C / 350°F
Spread the bread with butter/margarine and cut into quarters diagonally
Arrange one third of the bread triangles in a lightly oiled baking dish, with the crusts to the bottom and the point of the triangle upwards.
Sprinkle the sultanas and nutmeg among the layers as you go.
Continue layering the triangles until the bread has been used up.
Combine the sugar, eggs, and milk and then pour the mixture over the bread. If you have time, allow to stand for 20-30 minutes for the custard to soak the bread
Bake for 30-40 minutes until the custard is set but wobbly and the top is beginning to brown and crisp. Reduce the heat if the top browns too quickly.

