

## Rescue Recipe

Pies are a fantastic way to use up leftover turkey and ham after Christmas.

# Turkey, Ham and Leek Pie

By Caroline Marson

A traditional turkey or chicken pie contains lots of vegetables and is the perfect 'use up' dish. You can add almost anything to your pie, such as mushrooms, potatoes, sweetcorn, peas, spinach, parsnips, carrots and broad beans.

This recipe makes use of the turkey stock from Christmas dinner, but you can make it richer if you prefer by adding cream or crème fraîche to the sauce.

### Ingredients

90g butter	125g cooked ham cut into chunks
25g flour	6 leeks, cleaned and chopped
1 litre turkey stock	2 tablespoons chopped parsley
A pinch of salt	1 lightly beaten egg
Black pepper	200g ready made shortcrust pastry
1 tablespoon English mustard	
350g cooked turkey or chicken cut into chunks or strips	

### Instructions

1. Preheat the oven to 220°C (425°F) mark 7.
2. Melt the butter in a heavy based pan and add the flour off the heat. Whisk in the turkey stock and cook over a medium heat, stirring all the time until the sauce is smooth. Season well and add the mustard.
3. Place the turkey pieces, ham and leeks in the bottom of an oval pie dish, sprinkle with the fresh parsley and pour over the sauce.
4. Roll out the pastry on a lightly floured surface and cover the pie dish with the pastry.
5. Brush the top of the pastry with a little beaten egg and bake in the oven for 20-25 minutes. After this time, reduce the heat to 180°C (350°F) mark 4 and bake for a further 15 minutes.





Every month, UK families throw away up to £60 of food and drink. When it comes to Christmas, that's a lot of turkey, trimmings and treats!

Making the most of our food and saving money this Christmas doesn't mean cutting down. If anything, having a well-planned Christmas will leave us with more money in our purses and more time to enjoy ourselves.

# Christmas Food Essentials



## It pays to plan

Take a look in your cupboards, fridge and freezer and make note of what foods you already have. This will help you to avoid doubling up when hitting the shops.

## Know your dates

As well as keeping up with all the social dates in your diary, keep an eye on the dates in your fridge too. Use up foods with the shortest dates first and, when shopping, check if fresh foods can be frozen, in case you don't get round to eating them.

## Lovely leftovers

If you make too much food over Christmas don't throw it away! Pop it in the fridge or freezer and eat at a later date. This means you can enjoy Christmas treats long after the festivities have finished!

Do you need inspiration on what to do with leftovers? Take a look on [lovefoodhatewaste.com](http://lovefoodhatewaste.com) for recipes.

## Perfect portions

Unsure of how much to cook? The Christmas dinner portion calculator and party portions calculator on [lovefoodhatewaste.com](http://lovefoodhatewaste.com) removes the guesswork.

## Savvy storage

Simple tips on storing our foods over the festive period can help us make them last into the New Year. Ensure your vegetables are at their best for the main meal by keeping them in the fridge in the pack they came in.

[lovefoodhatewaste.com](http://lovefoodhatewaste.com) has lots of ideas, recipes and tips to help you enjoy your food, save money and make the most of those winter days!



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# Cranberry Brownies

By Caroline Marson



## Rescue Recipe

Perfect for using up cranberry sauce after Christmas.

No cranberry sauce? Then use other dried fruit or nuts.

You could also add other leftover festive ingredients such as nuts or dried fruits. They can be cut into mini squares for nibbles or for dinner parties, top with ice cream and berries. The recipe doubles or triples well and they freeze brilliantly.

## Ingredients

100g unsalted butter  
50g plain chocolate  
150g caster sugar  
2 eggs  
4 tablespoons cranberry sauce  
½ teaspoon vanilla extract  
40g flour  
A pinch of salt

## Instructions

1. Preheat the oven to 180°C (350°F) mark 4.
2. Melt the butter and chocolate in a heavy pan over a low heat, stirring frequently until melted and smooth. Remove from heat.
3. Beat the sugar, with the eggs and cranberry sauce in a bowl and pour in the chocolate mixture with the vanilla extract, flour and salt.
4. Pour into a 21cm square tin and bake for 15-20 minutes. If you put in a toothpick it should come out wet.



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# Hot Christmas Punch

By Tana Ramsay



## Top tip

Fruit juices often get wasted. Write on the carton in marker pen when you've opened it. Everyone will know it's ready to be drunk!

## Ingredients

- 1 glass apple juice
- 1 glass orange juice
- 1 glass cranberry juice
- 2 cm ginger, peeled and chopped
- 2 cinnamon sticks
- 2 star anise
- 2 cloves

Children don't need to miss out on mulled wine, try Tana Ramsay's alcohol-free version

## Instructions

1. Put all the ingredients into a pan and bring to just below boiling. Simmer for at least 15 - 20 minutes to let the flavours infuse. Sweeten with a little sugar if needed.
2. Strain into mugs and serve, with a warning that it is very hot!



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# Christmas Chocolate Fridge Cake

By Justine Pattison



**Top tip** - Fed up of eating chocolates at Christmas? Then why not be creative and use them, along with any leftover cranberries, raisins and nuts, to make a fridge cake.

## Ingredients

200g bar plain dark chocolate, broken into squares  
100g butter  
397g can condensed milk  
200g digestive biscuits (about 14)  
300g assorted chocolates e.g boxes/tins of chocolates (any kind or brand)

## Instructions

Put the chocolate and butter in a medium saucepan and melt over a very low heat, stirring until smooth.

Remove from the hob and stir in the condensed milk until well combined. Pour into a large mixing bowl and leave to cool for at least 20 minutes (this will stop the chocolates melting when they're added).

Break the biscuits into small chunks and drop onto the chocolate mixture. Unwrap the chocolates, if necessary, and add to the bowl. Add any extras if required. Use a large spoon to mix.

Pour or spoon into a 20cm square cake tin lined with non-stick baking paper and spread right to the corners. Cover with cling film and pop into the freezer for 1-2 hours or until very firm.

Turn out onto a board, remove the lining paper, and cut into small squares – remember it's very rich. Serve what you think you'll need and pop the rest into a sealed container, between non-stick baking paper. Return to the freezer and eat within about 3 months.

## Variations

You can use up any leftovers including nuts, cranberries, marshmallows or raisins.



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