

## Christmas Leftover Recipes

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### Turkey Noodle Soup



This is a really quick and easy soup. Chicken can be used instead of turkey and other leftover vegetables can be added if wished.

By Womens Institute

#### Ingredients

Serves 4

- 1 onion, chopped finely
  - 1.1 litres turkey stock
  - 50g vermicelli noodles, or some form of pasta
  - 225g cooked turkey, or cooked ham, chopped finely
  - spring onions and coriander to garnish
- A pinch of Salt
  - Some ground Black peppercorns

#### Instructions

1. In a large pan, cook the onion in a little of the stock until tender, about 5 minutes.
2. Add the remaining stock and the noodles. Cook following the instructions on the noodle packet.
3. Add the chopped turkey and/or ham and heat through. Adjust the seasoning.
4. Ladle the soup into bowls.

## Turkey café Salad



No matter where you go throughout Europe, every country has its own version of a café salad; scattered seemingly at random on a big plate, using up all the 'bits and pieces' and freshening them up with leaves and crunchy vegetables. This one uses turkey, but you could just as easily base it on any leftover roast meat, ham, or charcuterie.

By Jill Dupliex

### Ingredients

Serves 4

- 200 g fine green beans, top and tailed.
- 400g potatoes, peeled and cut into chunks.
- 300g cooked turkey meat, shredded.
- 6 dried figs, finely sliced.
- 250g green salad such as rocket or watercress, washed.
- 100 g feta cheese, crumbled.
- 2 tablespoon black olives, pitted.
- 2 tablespoon pistachios, shelled.

Dressing:

- 1 teaspoon horseradish sauce
- dash of water or dry white wine
- 2 tablespoons extra virgin Olive oil
- 1 tablespoon of red wine or Balsamic vinegar
- A pinch of Salt
- Some freshly ground Black peppercorns
- 1 teaspoon Dijon Mustard

### Instructions

1. Cook the potatoes and beans in salted, simmering water until tender, drain and return to the still-warm pan, off the heat.
2. To make the dressing, whisk the olive oil, vinegar, salt, pepper, mustard, and horseradish in a bowl, and add a dash of water or wine to thin it out.
3. Toss the leaves in half the dressing and scatter over four dinner plates. Toss the turkey, beans and potatoes in the remaining dressing and arrange on top.

4. Scatter with feta cheese, figs, olives and pistachios, tweak a few of the green leaves out from under everything, and serve.

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### Pear and Stilton Toasts



This is a great way for using up leftover Stilton. A good nibble for New Years Eve too.

By Caroline Marson

#### Ingredients

Makes 10

- 1 ripe pear, cut into slices
- nutty or seeded bread, such as walnut and raisin or sunflower and pumpkin
- 25g Butter
- A splash of Balsamic vinegar
- Leftover Stilton Cheese

#### Instructions

1. Fry the pear slices in the butter until golden and just tender. Add a splash of balsamic vinegar and cook for 1 minute.
2. Toast some bread slices and cut into rough triangles, then top each piece of toast with a little Stilton and a slice of cooked pear.

## Nutty Veggie Couscous



This is a great accompaniment to serve as a main course with some grilled halloumi cheese.

By Caroline Marson

### Ingredients

Serves 10 people

- 450g couscous
- 400g can chick peas, drained
- 50g ready-to-eat apricots
- 125g leftover vegetables, roughly chopped
- 125g mixed nuts
- chopped herbs such as coriander, parsley or mint
- 450ml vegetable Stocks
- a pinch of Salt
- freshly ground Black peppercorns
- 25g Butter

### Instructions

1. Place the couscous in a bowl with 200ml hot stock. Leave for 5 minutes and break up the lumps with a fork.
2. Add the remaining hot stock, chickpeas, chopped apricots and nut.
3. Melt the butter in a frying pan and stir-fry the vegetables until piping hot. Add to the couscous and season well; add the herbs just before serving.

## Turkey Ham and Leek Pie



If apple pie is the mother of sweet pies, then turkey and chicken must be the mother of all savoury pies. A traditional turkey or chicken pie contains lots of vegetable and is the perfect 'use up' dish. You can add almost anything to your pie, such as mushrooms, potatoes, sweetcorn, peas, spinach, parsnips, mushrooms, carrots and broad beans.

**LOVE**  
**FOOD**  
hate waste

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 fraiche to the sauce.

By Caroline Marson

### Ingredients

- 1 litre turkey stock
- 350g cooked turkey or chicken cut into chunks or strips
- 125g cooked ham cut into chunks
- 6 leeks, cleaned and chopped
- 200g ready make shortcrust pastry
- 2 tablespoons chopped parsley Herbs
- 1 lightly beaten Egg
- 90g Butter
- 25g Flour
- 1 tablespoon English Mustard
- A pinch of Salt

### 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.

## Classic Pizza



This is the ultimate in convenience food and a great foil for using up leftovers. Keep the dough ready rolled out in the freezer so all you have to do is top it and cook from frozen. For an instant 'woodfired' type pizza; Roll out the dough thinly and cook on a smoking hot griddle one side, flip and smear with tomato sauce and toppings and grill until bubbling.

Prep time: 30min, plus rising

Cook time: 10min

500g strong plain flour  
1 sachet (7g) dried yeast or 15g fresh yeast  
2 tbsp olive oil  
20ml milk  
275ml water, blood heat  
1 tsp salt

### Topping

Pizza sauce or chopped tomatoes  
Toppings of your choice (see below)  
Grated Parmesan

1. Tip the flour into a warm large bowl with the salt and dried yeast. (If using fresh yeast mix into the warm water.) Pour the warm water, milk and oil into the flour and stir until all the ingredients come together.
2. Turn the dough out onto a lightly floured surface and knead, punch, pull and thump by hand until smooth. It should take about 15 minutes for the dough to become smooth and soft to touch or if using a mixer; use a dough hook attachment on the slowest speed for about 8 minutes.
3. Place in a lightly oiled bowl, cover with cling film and leave to rise and double in size in a warm place for 1 hour.
4. Divide the dough into four equal pieces and roll or stretch the pizza dough to a disc approx 25cm in diameter and place on a lightly oiled baking sheet. Leave in a warm place for about 15-30 minutes. Cook one or more pizzas if you want, slide the rest into the freezer on trays. Then take off the trays when hard (about 2 hours) and store in freezer bags.
5. Preheat the oven to 220C (425F) mark 7.
6. Spread the tomato sauce thinly over the bases and top with your chosen toppings (see below) leaving a 2cm uncovered around the edge.
7. Cook in the middle of the oven for 7-10 minutes.

### Delicious pizza combinations using frozen or leftover vegetables;

- Frozen Spinach – defrost and scatter over with chopped tomatoes, top with grated cheese, goat's cheese, ricotta or mozzarella works well and crack an egg in the middle if you like.
- Frozen Sweetcorn – distribute frozen sweetcorn, cooked chicken strips, pepper slices and chopped bacon or salami with chopped tomatoes then top with grated cheese of your choice.

- Frozen Broccoli – place florets of frozen broccoli with chopped tomato and scatter over pine nuts, raisins, olives and capers. Grate over the ends of any hard cheese such as Parmesan or Cheddar.
- Frozen Peas – flake over a tin of tuna fish with some chopped tomatoes, olives, capers, anchovies and scatter over frozen peas or French beans. Add dollops of pesto and grate over the ends of hard cheese.

#### Cook's Note

- It's not always necessary to smear pizza with tomato sauce, try adding chopped fresh tomatoes or just use a can of chopped tomatoes for ease.
- Pizza dough is dead simple to make, there is no reason to be wary of yeast, which comes in packets and just gets on with the job once made active by liquid and warmth.
- If you have one, use a bread making machine or mixer with dough hook, it does all the hard work for you.
- If you are really short on time you could buy pizza bases and add your own leftover toppings.

### Greek Cheese, Spinach and Ham Greek Pie



At Christmas time there is always plenty of leftover cheese that needs using up. For a vegetarian alternative replace the cooked ham with 225g sliced brown cap mushrooms which have been fried in butter until golden. Allow to cool before mixing with the cheese. This pie is also delicious served with a homemade tomato sauce.

Prep time: 30 min

Cooking time: 1 hour

Serves 6 -8

75g butter

200g onions, peeled and chopped

2 garlic cloves

½ tsp dried rosemary

4 tbsp crème fraîche

175g filo pastry

450g frozen leaf spinach, defrosted

Salt and ground black pepper

1/2 tsp Ground nutmeg

200g any leftover cheese, such as Feta, Stilton, Brie, Camembert, Goats cheese, Cheddar etc

175g sliced cooked ham

Beaten egg, to glaze

1 tbsp sesame seeds

## Tomato and olive salad to serve

1. Heat half the butter in a large frying pan and cook the onions and garlic over a gently heat with the rosemary for a good 10-12 minutes or until very soft. Stir in the crème fraiche, remove from the heat and cool.
2. While the onions are cooking, squeeze the liquid from the spinach and stir over a low heat until it is completely dry. Roughly chop, season with salt, pepper and ground nutmeg.
3. Melt the remaining butter and lightly grease a 23 cm base measurement, 3cm deep loose based flat tin. Line with sheets of filo pastry, brushing with butter between the layers and overlapping them in a random manner. There should be no gaps in the pastry and the excess pastry should hang over the sides of the tin. (Remember to keep the filo covered with cling film whilst lining the tin, as filo dries out very quickly once exposed to the air and then becomes difficult to work with.)
4. Lay across the bottom of the pastry the sliced ham. Spoon in the cooled spinach, top with the onions, then the crumbled cheese. Wrap over the pastry to enclose the filling. Brush with egg and sprinkle with sesame seeds.
5. Put a baking sheet in the oven to heat up. Place the pie on top and cook at 190°C (375°F) mark 5 for about 45 minutes, cover lightly with foil after about 20 minutes so it doesn't over brown. Cool for 10 minutes before turning out and serving. Serve with a tomato and olive salad.

To freeze: Wrap really well with cling film and foil at the end of step 5 and freeze for up to 3 months.

To use: Thaw overnight in the fridge. Complete the recipe from step 5.

## Christmas Panettone and Mincemeat Pudding



Panettone is always a lovely gift for Christmas but how often does it get left out as other Christmas delights get eaten. Fortunately it makes a wicked bread and butter pudding with added generous quantities of alcohol that is hanging around after the festivities such as Baileys, brandy, whisky or rum for extra warmth and deliciousness! This recipe also works well with other leftover bread or croissants.

By Caroline Marson

### Ingredients

Serves 4-6

- 75g leftover mincemeat
- Optional alcohol such as baileys, brandy whisky or rum
- 1 Panettone sliced into small squares
- 375ml double cream
- a few drops vanilla extract
- 50g Butter
- 100ml pint Milk
- 4 Eggs
- 125g caster Sugar and Syrups

### Instructions

1. Preheat the oven to mark 170°C (325°F) mark 3.
2. Put the sultanas or raisins in a bowl and cover with your chosen alcohol. Leave to soak until plump.
3. Melt the butter in a frying pan over medium heat and fry the Panettone slices for 2-3 minutes or until golden on both sides.
4. Arrange the bread slices with the Crumbled Christmas pudding, overlapping slightly in a baking dish.
5. Pour the milk and cream into a pan and bring slowly up the boil. Whisk the eggs with the sugar until frothy and pale. Add the milk to the eggs, and stirring continuously then add the vanilla extract. Pour the mixture over the Panettone and set aside for 30 minutes to allow the custard to soak well into the bread.
6. Sprinkle with the alcohol soaked sultanas or raisins and bake in a bain-marie or roasting pan filled with hot water to come halfway up the sides of the ramekins. Bake for 30-35 minutes or until just set in the middle.

## Christmas Pudding Strudel



By Caroline Marson

### Ingredients

- 3 large sheets of filo pastry
- 250g ricotta cheese
- zest of 1 orange
- 250g leftover Christmas pudding, crumbled
- vanilla ice cream to serve or custard
- Ground Black peppercorns
- 25g melted Butter

### Instructions

1. In a bowl mix together the cheese, black pepper, orange zest, juice and crumbled Christmas pudding.
2. Lay out the sheets of filo pastry, brush each sheet with melted butter and place on top of each other. Spread the filling at one end of the filo square.
3. Fold one end of pastry of the mixture and continue rolling, tucking each end to create a seal, until you have a tight filo parcel log.
4. Brush the top with butter and sprinkle with a little cinnamon and brown sugar.
5. Bake at 200°C (400°F) mark 6 for about 25 minutes or until golden brown and crispy on the base. Serve in slices with vanilla ice cream or warm custard.

## Christmas Pudding Ice Cream



A kind of cheats version of Rum and Raisin using leftover Christmas Pudding.

By Caroline Marson

### Ingredients

Serves 4

- 125g leftover Christmas pudding, crumbled.
- 150ml chilled ready made custard.
- 150ml double cream, whipped.
- liquor such as brandy, rum, whisky or Baileys.

### Instructions

1. Mix together the custard and whipped cream then stir in the crumbled Christmas pudding. Freeze in a large Tupperware and stir every half hour or so until it's the consistency you want. For a softer freeze, add a little brandy or leftover Christmas liquor such as rum, whisky or Baileys.

## Chocolate Mint Ice Cream with Chocolate Mint Sauce

By Womens Institute



### Ingredients

- 1 litre good quality ice cream such as vanilla or ginger
- 300g After Dinner Mints
- 150ml double cream

### Instructions

1. Place the ice cream in a bowl and allow to soften a little. Meanwhile, chop half the mints into small pieces. Fold the mint pieces into the ice cream, spoon into a freezer carton, cover and place in the freezer until you are ready to serve it.
2. To make the sauce, simply place the remaining mints and the cream in a saucepan over a gentle heat. When the mints begin to melt, stir until they have completely melted and the sauce has formed. It can either be served warm or cool.
3. To serve, simply scoop the ice cream into bowls and pour the sauce over.