**LOVELY LEFTOVERS!**

Here are a couple of recipes for the food left over after Christmas Day, that are quick and easy to make, with minimal washing up!

**TURKEY, LEEK AND TARRAGON**

This is delicious and can be served up with whatever leftover root vegetables you may have, or rice or pasta or whatever takes your fancy. It is a stand-alone dish but also makes a good pie filling. You can make as large or small amount as you want: it freezes well too. And you can always substitute turkey with chicken. Allow, say, one onion and 2 or 3 leeks and 400-500 grams of turkey to make 4 portions. It’s up to you how “ thick” you make it, with as much sauce/gravy/crème fraiche as suits you.

**Ingredients:**

Diced turkey (or chicken) taken from any part of the bird

Chopped onion

Fresh leeks, washed and chopped (or any leftover from Christmas Day)

Tarragon – a heaped teaspoonful of dried, or 2-3 strands of fresh, tarragon , chopped

Leftover bread sauce if you have it - it’s great for thickening the dish.

Leftover gravy

Crème fraiche or cream if you want to make it a bit richer

**To make it**: Take a large saucepan and melt butter, to fry the onions. Add in the leeks and “sweat” them till they are soft . Stir in the remaining ingredients and cook through. Season with black pepper. If you have added gravy and/or bread sauce, you shouldn’t need any more salt.

**BUBBLE AND SQUEAK**

People make lots of variations of this winter warmer…. Here is a basic recipe.

**Ingredients (**ideally taken out of the fridge and brought to room temperature before cooking)

Butter and/or oil for frying

Leftover streaky bacon you may have used on the bird, chopped (or uncooked if you have some to spare)

Leftover Brussel sprouts and/or boiled cabbage

Leftover potato-preferably mashed but finely chopped cooked potato of any kind will do. If you have other root vegetable eg. parsnips or carrots, they can go in too.

A little garlic , and salt/pepper to taste

**To make it:** heat the butter/oil in a frying pan. ( Fry the fresh chopped bacon, if you are including it, for about 5-7 minutes , till cooked). Mix all the other ingredients in a bowl and when the pan is sizzling, turn the content into the frying pan. Cook on a medium heat until the bottom of the mixture is starting to gently stick. Use a spatula to turn it over, and let it cook thoroughly on the other side. And dish it up - all in the space of 10-12 minutes.

**TURKEY VEGETABLE SOUP**

With this recipe almost anything goes but be consistent with your choice of herbs. If you are putting in leftover stuffing with sage and onion, a little more sage is probably enough. If not, then a combination of a little teaspoon of rosemary and thyme, and a bay leaf are very nice.

**Ingredients (enough for 4 people):**

750 ml or 1.5 pints of turkey or chicken stock

Leftover gravy

Leftover vegetables, finely chopped (eg. potatoes, parsnips, carrots, swede, butternut squash, sprouts) . If you want a smooth soup, you can put the veg in a blender with a little of the stock, before adding it to the pan. Or use a grater. Allow about 600-750 grams of vegetables for 4 portions. The more you add, the heartier the soup!

An onion or two shallots , finely chopped. A little garlic, if you like it.

If you want to use it up, left over stuffing (but it is also great in a sandwich with turkey and a bit of bread sauce or cranberry sauce)

Add seasoning , crème fraiche or cream or leftover bread sauce if you have it/want it.

**To make it**:

Add a little butter or oil to a large saucepan and heat Fry the onion / shallots/ garlic, till cooked (5-7 minutes). Add the turkey stock and gravy. Slowly stir in the chopped/blended vegetables and herbs. Add the stuffing if you want some. Bring to a simmer, on a medium heat. Remove the bay leaf. Season with a little salt and pepper. Taste a soup-spoonful. Does it need a bit of a boost? Consider a shot of Worcester sauce or even brown sauce to spice it up a bit.

Stir in a dollop of crème fraiche or cream or bread sauce if you have it and want to make the soup a bit richer.

If there is a bit of spare turkey or ham, you might like to chop it finely and sprinkle a little on top of each serving, as a garnish.