

Great Leftover Turkey Recipe

Turkey Korma

Great way to use up leftover turkey! Finely chop an onion, a bit of fresh ginger and a couple cloves of garlic, fry for 5 minutes. Add a teaspoon of cumin, coriander and half a teaspoon of turmeric or use a korma paste. Mix well. Then add about 400g of roughly chopped leftover turkey, 300ml of chicken or turkey stock.

Bring to a boil then reduce the heat to a simmer and cook for 10 minutes, stirring now and then. Add about 200g of leftover vegetables (chopped Brussels sprouts, carrots, parsnips, potatoes or peas). Cook for another 10 minutes, stirring now and then. Add 4 tbsp of double cream or creme fraiche, a squeeze of lime juice, season with salt and pepper. Garnish with fresh coriander and serve with basmati rice, naan bread and mango chutney.



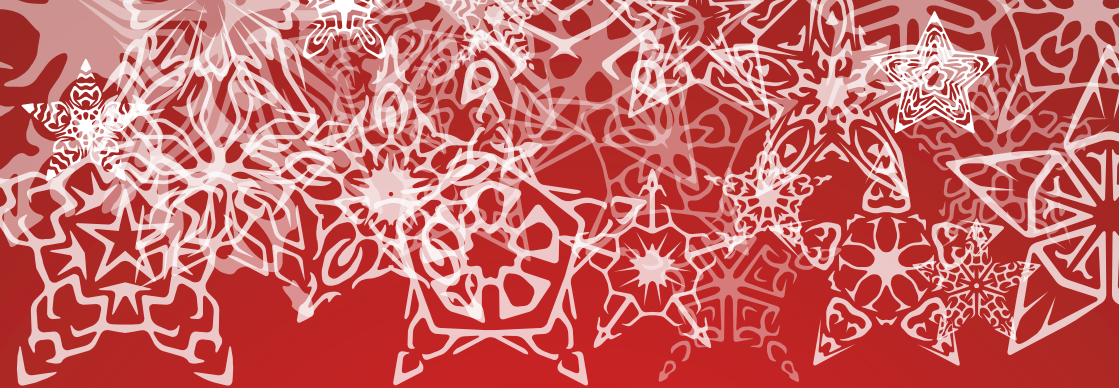
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Vegetarian Christmas Main

Stilton & Walnut Stuffed Mushrooms

Remove the stalks from four Portobello mushrooms and finely chop along with 2 shallots. Pan fry with a knob of butter. Mix a bit of olive oil and balsamic vinegar and brush over the Portobello mushroom caps. Spoon the shallot mixture into the mushrooms.

Chop up about 75 grams of walnuts, combine with 100g crumbled stilton and 2 tablespoon chopped fresh parsley. Spoon the walnut mixture on top of each mushroom and season with salt and pepper. Bake in the oven at 180°C for 20 minutes, or until golden. Serve with onion gravy and all the trimmings.



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