

Boxing Day Recipes

Boxing Day is a great time to gather family and friends together for a potluck meal, making the best use of Christmas leftovers.

Mincemeat

Ingredients:

$\frac{3}{4}$ cup currants

$\frac{3}{4}$ cup raisins

$\frac{1}{4}$ cup chopped, dried apricots

$\frac{1}{3}$ cup chopped, dried cranberries

$\frac{1}{2}$ Granny Smith apple, grated

$\frac{1}{2}$ cup sugar

1 teaspoon grated lemon rind

2 ounces melted butter

Dash each of cinnamon, nutmeg, allspice, cloves, ginger, and coriander

4 tablespoons brandy



Directions:

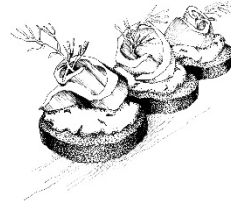
Place the dried fruit, grated apple, sugar, lemon rind, and butter into a bowl and mix well. Add the spices, brandy, and Grand Marnier. Mix well, cover and place in a cool place for 24 hrs.

Mix the mincemeat the next day; leave for another 24 hrs. Stir well and put into a clean pint jar or airtight container, packing it down to avoid air gaps. Warm the partially packed jar in a bowl of warm water to melt the butter a bit. Seal and place in the refrigerator for a minimum of 6 months.

Smoked Salmon Spread

Ingredients:

4 ounces cream cheese, softened
¼ cup plain Greek yogurt
1 tablespoon fresh lemon juice
1 tablespoon fresh dill
1 teaspoon Worcestershire sauce
1 teaspoon whole grain or Dijon mustard
¼ teaspoon kosher salt
⅛ teaspoon black pepper
2 ounces smoked salmon, diced
English cucumber and toasted baguette slices for serving



Directions:

In the bowl of a stand mixer or with a handheld mixer, beat together the softened cream cheese and Greek yogurt. When it is thoroughly combined, add in the lemon juice, dill, Worcestershire, mustard, salt, and pepper. Beat again until everything is combined.

Add in the diced, smoked salmon and fold it into the mixture with a rubber spatula until it is evenly distributed. Place the spread in a serving dish, cover it with plastic wrap, and refrigerate. Serve the spread with slices of English cucumber or toasted baguette.

Boxing Day Soup

Ingredients:

1 tablespoon sunflower oil
1 medium onion
2 celery stalks
2 medium potatoes, cut into small pieces
1 tablespoon curry paste
5 cups vegetable stock
1 ½ pounds leftover vegetables
Natural yogurt or crème fraîche



Directions:

Heat oil in a large saucepan and fry the onion for 5 minutes until golden. Stir in the celery and fry for 5 minutes; add the potatoes and fry for another 1-2 minutes, stirring often. Stir in the curry paste. Let it cook for a minute or so, then pour in the stock. Bring to the boil and stir well. Lower the heat, cover, and simmer for 15-20 minutes until the potatoes are tender.

Add the leftover vegetables to the pan and warm through for a few minutes. Pour the soup into a food processor or blender and blitz to a smooth purée. Serve in bowls with spoonfuls of yogurt or crème fraîche.

Leftover Mashed Potatoes Muffins**Ingredients:**

3 cups leftover mashed potatoes
1 large egg
1 cup shredded cheddar cheese, divided
3 tablespoons chopped fresh chives, divided
Salt and Pepper

**Directions:**

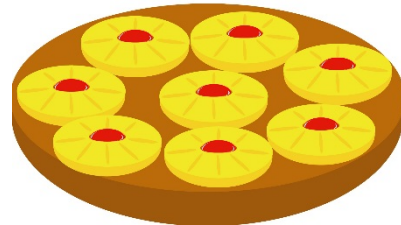
Preheat the oven to 375° F. Grease a nonstick muffin pan with cooking spray. In a large bowl, stir together the mashed potatoes, egg, $\frac{3}{4}$ cup cheddar cheese and 2 tablespoons chopped chives. Season the mixture with salt and pepper. Using an ice cream scoop, divide the potato mixture evenly into the prepared muffin pan, packing the potatoes down into each cup.

Bake the muffins for 30 to 35 minutes until golden brown and crisp around the edges. Remove the pan from the oven, top the muffins with the remaining $\frac{1}{4}$ cup cheddar cheese and return them to the oven for 3 more minutes. Remove the muffins from the oven and allow them to cool in the pan for 5 minutes. Transfer the muffins to a serving dish and top them with the remaining 1 tablespoon of chopped chives. Serve immediately.

Pineapple Upside-Down Bread Pudding

Ingredients:

1 cup brown sugar, packed
½ cup butter
10 cups of bread cubes
1 (12-ounce) can evaporated milk
1 (14-ounce) can sweetened condensed milk
3 large eggs
1 tablespoon vanilla
½ teaspoon ground cinnamon
1 cup sugar
⅛ teaspoon salt
7 slices pineapple
7 maraschino cherries



Directions:

Mix evaporated milk and sweetened condensed milk together. Beat eggs, add to milk, and stir. Add vanilla, sugar, cinnamon, and salt to milk mixture and stir. Pour milk mixture over cubed bread in a large bowl. Allow to sit 10 minutes.

Wrap heavy aluminum foil around bottom of 10" spring-form pan. Heat oven to 375° F and melt butter in oven in the spring form pan. Remove from oven and sprinkle brown sugar evenly over butter.

Drain pineapples and cherries. Place one slice of pineapple in center of pan over butter and brown sugar. Place other pineapple rings around the center one. Place a cherry inside each pineapple ring.

Carefully spoon bread mixture over pineapple slices. Press down firmly. Bake in a 375° F oven for 40 to 45 minutes. Center will be set, and bread will be golden brown. Allow cake to cool 10 minutes in pan before inverting on a serving platter.

Leftover Turkey Pot Pie

Ingredients:

¼ cup butter
½ cup chopped onion
½ cup chopped mushrooms
1 tablespoon minced garlic
⅓ cup flour
½ teaspoon dried sage
¼ teaspoon dried thyme
1 ½ cups prepared turkey gravy
½ cup water
½ cup milk
1 package (14 ounces) mixed vegetables
3 cups cooked turkey, cubed
Salt and pepper to taste
1 pastry for a 10" double crust pie



Directions:

Preheat oven to 425° F. Melt the butter in a large saucepan over medium heat. Stir in the onions, mushrooms, and garlic; cook until tender, but not browned, about 5 minutes. Stir in the flour, sage, and thyme until blended. Pour in the gravy, water, and milk, stirring to blend. Bring to a boil over medium-high heat; cook 1 to 2 minutes. Stir in the turkey and vegetables, and cook until vegetables are tender, about 5 minutes.

Line a 10" pie plate with the bottom crust. Pour in the turkey mixture. Cover with the top crust. Seal and crimp the edges. Pierce top crust in a few places with a fork. Cover the edges of the pie with strips of aluminum foil.

Bake in preheated oven for 25 minutes. Remove foil strips and bake until crust is golden, about 20 minutes more. Remove from oven and let rest 10 minutes before serving.

Cheesy Cauliflower Ham Casserole

Ingredients:

- 1 pound leftover ham
- 1 (16-ounce) bag frozen cauliflower or mix with broccoli
- 2 cups cheddar cheese, shredded
- 1 egg
- ½ cup milk
- ¼ cup heavy cream
- 1 tablespoon dried minced onion
- 1 teaspoon garlic powder



Directions:

Preheat oven to 325° F. Microwave cauliflower 5 minutes. Mix ham and cauliflower in casserole dish.

Beat egg with milk, cream, dried onion, and garlic powder. Stir egg mixture into ham and cauliflower. Reserve ½ of the cheese. Mix remaining 1 ½ cups cheese with other ingredients. Top mixture with reserved cheese. Bake for 40 minutes.