



Hostingley Farm Free Range *recipes*

Lynnes Recipes and Ideas for Left Overs:

I think our Turkeys and Geese are very special and feel it would be a shame to waste any. Sandwiches are great of course , but you can do much more with leftover Turkey or Goose. Listed below are some of the things I do.

Slice up some cooked Turkey or Goose and place in a suitable container, add any leftover gravy, stuffing and freeze. Makes a base for a quick and easy meal.

Cut up cooked Turkey or Goose into strips or cubes, double bag into portion sizes and freeze. This can be defrosted at a later date and used to make:

Currys. Stirfrys. Fajitas, Wraps Etc. Pasta Sauces. Soups, Stews, Pies.

PLEASE REMEMBER to defrost leftovers before using and reheat thoroughly.

Tip

You can make your own, or if time is short just add your cooked Turkey or Goose to a jar , packet or tin (eg. a jar of pasta sauce), works every time.

