

My Dad has been making this recipe for years - it uses up EVERYTHING left after Christmas (well except for the pudding).

Turkey Rissoles

Put left over turkey, bacon, sausages, stuffing, yorkshire pudding, vegetables, and roast potatoes into a food processor and blitz until minced. I add some chutney - usually plum, although spiced pineapple or mango also works surprisingly well, and if the mixture is a bit dry then i also add an egg. Blitz again until the mixture comes together.

Make into small patties the size of fishcakes. Dip them in flour, then beaten egg, then breadcrumbs (the flour helps the egg to stick) and fry them in a little vegetable oil until crisp. As the edges are difficult to get crispy I finish them in the oven for 10 or 15 minutes at about 180C whilst preparing salad or chips or whatever you want to go with them.

They're absolutely delicious and they freeze well too. it also works well for any Sunday lunch leftovers.

Julie