

**Overall
Winner**



Mum's Cowboy Pie

By Sarah Parr from Sandford



Feeds 2 adults and 4 children

Ingredients

1 kg leftover cooked potatoes, mashed with a drop of milk and/or butter

Leftover cooked vegetables, such as sliced carrots and leeks

450g leftover cooked sausages

1 400g can of tomatoes

1 400g can of baked beans

1 tbsp Worcestershire sauce

75g grated leftover cheese

Method

1. Preheat the oven to 190°C (375°F) gas mark 5.
2. Put the sausages in a large ovenproof dish and add the sliced vegetables.
3. Pour over the can of tomatoes and baked beans
4. Add the Worcestershire sauce and spoon the mashed potato over the top.
5. Sprinkle with grated cheese and bake for 15 - 20 minutes until golden brown.



Turkey and Vegetable Pasties

By Tracy Chadwick from Turnerspuddle

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Feeds 4 adults

Ingredients

Filling

150g leftover roast turkey

200g leftover roast potatoes

100g various leftover mixed vegetables

150ml leftover turkey gravy

Fresh chives or dried mixed herbs

Pepper

Pastry

120g light suet

240g plain flour

200ml cold water

A little milk, to bind edges

Method

1. Preheat oven to 200°C (392°F) gas mark 6.
2. Chop all the ingredients for the filling into small pieces.
3. Mix with gravy to form a thick spoonable mixture.
4. Add chives/herbs and pepper to taste. Put to one side.
5. In a large bowl, combine the suet with the flour and add water gradually until you have an elastic dough.
6. Divide the dough into 10 equal sized balls.
7. On a floured board, roll out each ball in turn. Put approx 60g filling into the middle.
8. Brush the edge of the pastry with milk and pull edges around filling. Pinch together on the top to seal.
9. Place on a baking tray covered with baking parchment
10. Repeat steps 7, 8 and 9 until all pastries are prepared on a baking tray.
11. Bake in the centre of the oven for 20 – 30 mins or until golden brown.
12. Cool on the tray or eat hot.



Crispy Potato and Meat Cake

By Joan Fox from Ferndown



Feeds 4 adults

Ingredients

750g leftover potatoes

250g leftover cooked meat

250g leftover carrots

250g leftover parsnips

125g leftover cheddar cheese

2 medium sized onions

1 tsp ground chilli powder

1 tbsp butter

Gravy browning

Method

1. Mince raw onions, cut small, with cooked meat.
2. Steam peeled potatoes until soft and mash with butter.
3. Mix all above ingredients together and place in an oiled tin (a tin is best to give a crispy finish).
4. Make level and rough up surface with fork.
5. Bake in a hot oven 220°C (428°F) gas mark 7 for approximately 20 minutes until brown and really crisp.
6. Add grated cheese on top and cook for another minute or two until the cheese melts and bubbles.
7. Steam the carrots and parsnips and mash together, adding a little chilli powder and salt and pepper to taste.
8. Use the water from the steaming vegetables as stock and add gravy browning to taste. Heat until gravy thickens.
9. Serve the potato and meat cake in squares, with vegetables on the side. Add gravy as required.



Chickables

By Penny Cull from Christchurch



Feeds 4 adults

Ingredients

Vegetable oil for frying

Flour

Stale bread, made into breadcrumbs

2 eggs, beaten in separate dishes

Chicken left from Sunday roast (carcass boiled with one carrot, one onion and a bay leaf and used for stock)

Leftover carrots, swede and sprouts

Leftover stuffing, chopped

Leftover roast potatoes, sliced

Crème Fraiche

Method

1. Put your chicken in a processor and mince roughly.
2. Add the stuffing together with one of the beaten eggs and two tablespoons of the chicken stock.
3. Form into balls and flatten into patties.
4. Coat them in flour, then the second beaten egg.
5. Add the breadcrumbs.
6. Refrigerate until required.
7. To make an accompanying vegetable sauce, purée the vegetables and add two tablespoons of the chicken stock.
8. Add enough Crème Fraiche to make a smooth sauce.
9. Add seasoning as necessary.
10. Heat two tablespoons of oil in a frying pan and add the "chickables".
11. Fry gently for 3 – 4 minutes on each side or until golden brown and cooked through.
12. Remove from pan and keep warm in oven.
13. Add more oil to the pan and add the leftover potatoes.
14. Fry on heat until warmed through. Keep warm.
15. Meanwhile, reheat your vegetable sauce and add more Crème Fraiche if needed.
16. Serve your chickables with the cooked potatoes and vegetable sauce.



Bread and Apple Treacle Tart

By Debra Howard from Marnhull



Feeds 6 adults

Ingredients

500g breadcrumbs, white or brown or mixture of both

4 apples, peeled, cored and cut into small chunks

Shortcrust pastry

100ml cream (or milk)

8 tablespoons of treacle

Optional - raisins, currants, cinnamon, ginger

Method

Preheat the oven to 180°C (356°F) gas mark 5.

Make your pastry (ready-made pastry will suffice).

Line a 10" flan dish with your pastry. Place to one side.

Tip the breadcrumbs into a large mixing bowl and then add the apples, mixing them together.

Pour the cream, or milk, into the mixture and stir gently to provide an even consistency.

Add the treacle, again stirring gently.

Add any of the optional items.

Pour the mixture into the pastry flan dish.

Put into the oven for 25 – 30 minutes, so that the treacle and mixture have turned to a delicious golden brown.