Halloween

Autumn sees the nights drawing in and as the onset of winter approaches many autumn festivals appear in the calendar including Halloween.

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Dorset Council

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Halloween parties - tips for success

Catering for these occasions can be expensive but with careful planning and organisation there are many things we can do to help our pockets and ensure that we make the most of the food we buy.

- Making lanterns this year? Use our lovely pumpkin soup recipe to use the flesh that's scooped out or visit www.lovefoodhatewaste.com/recipes to find more recipes. Or freeze it for use at a later date. Don't forget to compost the shell when the celebration is over or put it out by your food bin for recycling
- Preparing trays of warming autumn lasagne or shepherd's pie, and batches of bolognaise or spicy chilli, is a great way to feed a crowd with something hearty. Any leftovers can be put into airtight boxes or freezer bags and frozen to make a welcome homemade "ready meal" for use at a later date
- If you are cooking rice for chilli, one full mug is enough uncooked rice to feed four people
- Not sure how much pasta to boil? A good guide is two handfuls of dried pasta per adult
- If you've got any leftover spuds why not make quick fried potatoes for breakfast by dicing them and sautéing in a bit of olive oil or butter
- If there is cheese to use up why not cut into cubes and pop on a cocktail stick with a chunk of tinned pineapple from the store cupboard? Cheese can also be grated and popped into the freezer for use in cooking and sprinkling over food at a later date
- A fun way to use up apples in danger of not being eaten is to make toffee apples – the kids will love them
- Turn any overripe autumn fruit into sumptuous warming fruit crumbles. How about combining apples, pears or plums together if you've only got a bit of each in the back of the fridge?

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