

# CHRISTMAS DINNER TIPS & TRICKS

For Christmas dinner it's always a good idea to do some prep on Christmas Eve to make Christmas Day more enjoyable!

## **abm's top tips!**

Always use a boned and rolled turkey (or just the breast) as it's easier to cook and much moister than the traditional bird on the bone.

On Christmas Eve:-

1. Cook and refresh (in cold water) all vegetables – they can be put back into hot water for a few minutes just before eating (or microwave)
2. Parboil potatoes for roast and finish in the oven on Christmas Day.

Then on Christmas Day all you have to do is:-

1. Put the turkey in the oven
2. Put the roast potatoes, stuffing & pigs in blankets in the oven
3. Re-heat the vegetables
4. Cook the bread sauce
5. Carve and serve!