

Storage guide - Christmas dinner

Food type	How long will it keep in the fridge?	How long will it keep in the Freezer?	Tips and recipe links
<p>Cooked poultry – whole or crown. Home cooked eg: Turkey Goose Duck</p>	<p>3 days – keep it wrapped and well away from raw meat.</p>	<p>Indefinitely but best used within 3 months.</p> <p>Freeze in useable portions so you don't have to thaw out more than you can use in one go.</p> <p>Don't forget to label items going into the freezer.</p> <p>It's best to get your bird cooled down as soon as possible after cooking. Remove any stuffing from inside to help this. Refrigerate or freeze within 2hrs of serving.</p> <p>It's best to strip the meat from the carcass while it's cooling.</p> <p>Put what you can use up over the next two days in the fridge . Freeze the rest in manageable portions.</p> <p>Boil the carcass to make stock before discarding it. If you can't make your stock immediately, freeze the carcass until you have time.</p>	<p>If you are short on freezer space, put the carcass in a bag and crush with a rolling pin to make it smaller – it doesn't matter what it looks like as you'll only be using it to make stock.</p> <p>https://www.bbcgoodfood.com/recipes/collection/leftover-christmas-turkey</p>
<p>Ham – home baked</p>	<p>3 to 4 days</p>	<p>Indefinitely – but use within 3 to 4 months for the best quality.</p> <p>Cut into useable pieces (slices or chunks) before putting the ham in the fridge and definitely before freezing.</p>	<p>http://www.geniuskitchen.com/ideas/leftover-ham-recipes-6043?c=494541</p>
<p>Gravy</p>	<p>1 – 2 days</p>	<p>Indefinitely</p> <p>Yes you can use freezer bags to freeze liquids – you can even use a mould to make cubes if you are short on space.</p>	<p>Bring leftover gravy to the boil before reusing it.</p>

Stuffing - cooked	3 days	indefinitely	If you cooked your stuffing inside a turkey (or other bird) separate it from the carcass before you put them in the fridge or freezer.
<p>Cooked vegetables including:</p> <p>Potatoes – roast and mashed</p> <p>Sprouts</p> <p>Parsnips</p> <p>Carrots</p> <p>Swede</p> <p>Beans</p> <p>Asparagus</p>	3 days	<p>Indefinitely</p> <p>Mashed potatoes freeze well.</p> <p>Roast potatoes less so as they may crumble when thawed (but will still be edible).</p> <p>Other cooked vegetables may be a bit mushy when thawed from a freezer but are perfect additions to soups and stews. They still taste great and are full of nutrition.</p>	https://www.lovefoodhatewaste.com/recipes
Christmas cake	Not necessary to refrigerate	Indefinitely	Fruit cake was invented as a way of preserving the ingredients that go into it. Its high sugar and fat content make it a naturally inhospitable environment for bacteria. Just keep it well covered in a tin or in a plastic bag to prevent it drying out and keep in a cool, dry and dark place. If you really want to keep your cake for a long time it can be frozen indefinitely – but use a plastic

			wrapping to prevent freezer burn.
Christmas pudding - cooked	2 – 3 days	Indefinitely	Reheat thoroughly before reserving.
Pigs in blankets - cooked	2 – 3 days	Indefinitely	Why anyone would have these leftover beats me. Why not give them away if you really can't eat them: https://olioex.com/
Mince pies	Only necessary if a cooked mince pie has been heated for serving – then 2-3 days.	Indefinitely	Mince pie ice cream is amazing. http://www.goodtoknow.co.uk/recipes/536696/easy-mince-pie-ice-cream
Cheese (hard cheeses like cheddar)	Follow use by date on packaging.	Indefinitely. Hard cheeses survive the freezing process really well. Use a wrapping to avoid freezer burn. Label your cheese so you know what it is later.	http://www.foodandwine.com/blogs/how-put-leftover-cheese-work
Cheese (soft cheese like brie, camembert)	Follow use by date on packaging	Indefinitely – but best avoided. The texture of soft cheeses changes considerably when frozen and thawed. However, the results can still be used to enrich stews and soups.	http://www.foodandwine.com/blogs/how-put-leftover-cheese-work
Wine	2 – 3 days	Indefinitely. Freeze wine in an ice cube tray and take from the freezer to be used as needed in cooking.	https://www.thebalance.com/can-you-freeze-wine-1388401
Cream	Follow use by advice on	Indefinitely. Fat rich creams don't do well in the freezer and	https://www.wikihow.com/Freeze-Cream

	packaging	can separate out unless whipped before being frozen. Trying is better than wasting though.	
Custard	2 – 3 days	Indefinitely	Always reheat thoroughly and be prepared to deal with some seriously thick skin 😊

www.lesswaste.org.uk