

Christmas and New Year Bin collections 2019



Normal collection date	Revised collection date
Monday 23 rd December	No change
Tuesday 24 th December	No change
Wednesday 25 th December	Friday 27 th December
Thursday 26 th December	Saturday 28 th December
Friday 27 th December	Sunday 29 th December
Monday 30 th December	No change
Tuesday 31 st December	No change
Wednesday 1 st January	Thursday 2 nd January
Thursday 2 nd January	Friday 3 rd January
Friday 3 rd January	Saturday 4 th January



When the snow is falling and the streets turn into a winter wonderland...

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Facebook at:  [Recycle for Bolton](#)  [@recycle4Bolton](#)

Christmas is the most wonderful time of the year, but it's also the most wasteful time with food waste

Serves 6

Boxing Day Pie

This pie uses up leftover turkey, stuffing, sausage and roasties

Ingredients

- 1 tbsp olive oil
- knob of butter
- 1 large onion, sliced
- 6 sausages or 8 chipolatas (leftover pigs in blankets are fine too)
- 2 tsp English mustard powder
- 50g plain flour
- 1 chicken stock cube
- 150ml white wine
- 500ml chicken stock or leftover gravy
- 6 leftover stuffing balls
- 300g cooked turkey shredded
- 1 tbsp wholegrain mustard
- 100g low-fat crème fraîche
- small bunch parsley, chopped
- 800g leftover roast potatoes
- 20g mature cheddar, grated

Instructions

- Heat oven to 200C/180C fan/gas 6
- Heat a shallow ovenproof casserole dish then add the oil, butter, onions and cook, stirring until soft
- Stir the mustard powder, flour and stock cube into the oil and butter mixture for 1-2 mins, then add the white wine. Bubble for 1 min, scraping the bottom of the dish to release any tasty bits, then add the stock or leftover gravy. Stir to make a smooth sauce, season and bubble for 5 mins
- Cut the sausages and stuffing into bite-sized chunks, add to the sauce with the turkey, mustard, crème fraîche and parsley. When bubbling, remove from the heat. Crumble the potatoes in your hands over the top of the filling, so you have some larger and smaller chunks
- Scatter with cheese and bake for 40 mins until the potatoes are crisp and the filling is bubbling around the edges

11.9m
carrots

Each year the UK throws away the equivalent to...

17.2m
Brussels sprouts

263,000
turkeys

11.3m
roast potatoes

740,000
slices of Christmas pudding

7.5m
mince pies

Serves 6

Chocolate Fondant Pudding

Ingredients

- 125g 70% dark chocolate
- 150g caster sugar
- 3 large eggs
- 125g butter
- 50g Christmas pudding
- 35g plain flour

Instructions

- Melt the butter slowly over a low heat in a pan. Once melted remove from the heat and add the chocolate
- Whisk eggs and sugar together until well combined, then add the flour
- Stir both mixtures together and crumble in the Christmas pudding
- Pour into buttered muffin tins or small pudding basins
- Bake at 190°C for 10-12 minutes, making sure centre is still runny

Top tips

to reducing food waste over Christmas...

- Calculate the quantities you need per head
- Freeze cooked turkey and other cooked meat. Once defrosted, eat within 24 hours
- Use cooked and frozen turkey to make turkey curry, soups, stock etc
- Check in on elderly neighbours. Plate up a meal and pop round, or invite them over. You'll have less food waste, but more importantly, kindness and spending time with others is at the heart of Christmas

Remember to recycle your real Christmas tree...

For a charge of £15 we will be able to collect and recycle your real Christmas tree. Call **01204 336632** before Friday 10 January to arrange a collection. Alternatively, take your Christmas tree free of charge to the tip.