

# Recipes for your Boxing Day Welly Walk

## Boxing Day soup

Use up your Christmas leftovers and warm up with this comforting Boxing Day soup.

1. Fry your leftover vegetables in a large saucepan with a table spoon of oil, and stir until golden. To give your soup an extra kick stir in curry paste or dried chilli and pour over your stock. Bring to the boil and keep stirring. Lower the heat and simmer for 20minutes or until your vegetables are tender.
2. Pour the soup into a blender for a smooth puree and add hot water until you get the consistency you like. Put into a thermos ready to take on your walk or re-heat later to warm you up when you get back.

## Festive cranberry cocktail

For a well-deserved treat after your walk why not try this Christmas cocktail. All you need is a teaspoon of sugar, 2 cloves, a cinnamon stick, and enough cranberry juice, cranberries and cocktail sticks for all your party!

1. In a saucepan, combine the juice, cinnamon stick, and cloves and bring to a boil. Reduce the heat and simmer.
2. In a small saucepan, combine the cranberries, sugar, and 2 tablespoons of water and heat over medium-low heat, gently stirring, until the cranberries pop and are well coated with the mixture.
3. When cool enough to handle, pour the mulled cranberry juice among your party and thread 3 to 4 berries on each of the cocktail sticks to garnish with a festive swizzle.

