Christmas leftovers

How long each leftover keeps and what to turn it into. Cautious time limits, the same ones the book follows.

LEFTOVER	FRIDGE	FREEZER	TURN IT INTO…
Roast turkey, chicken, or beef	3 days	Up to 3 months, in flat portions	Sandwiches with gravy, wraps, fried rice, pot pie, cannelloni
Baked ham	3 days	Up to 2 months	Omelets, pasta, split pea soup, grilled cheese
Gravy and pan juices	1-2 days	Up to 3 months	Sauce for pot pie, rice, or mashed potatoes
Turkey or bone broth	3-4 days	Up to 3 months, in 2-cup (500 ml) bags	Noodle soup, risotto, base for pureed soups
Stuffing	3 days	Up to 1 month	Stuffing waffles, frittata (recipe 36)
Mashed potatoes and roasted vegetables	3-4 days	Up to 3 months (texture changes)	Potato cakes, frittata, soup
Baked fish	1-2 days	Up to 3 months	Fish cakes, rice salad (eat it the next day)
Cooked shrimp or seafood	1-2 days	No, if it was already frozen	Fried rice, pasta, scrambled eggs, salad
Rice	1 day	Up to 1 month	Fried rice with egg, reheated until steaming
Dressed salad	Same day	No	Undressed it lasts longer: store salad and dressing separately
Bread and rolls	—	Up to 3 months, sliced	Oven croutons, breadcrumbs, French toast, bread pudding
Opened cheese and cured meats	Follow the “once opened” label	Best not	Toasts, omelets, pasta
Pumpkin or custard pies	3-4 days, in the fridge	Up to 1 month	Breakfast with yogurt (one slice, not three)
Cookies and candy	Room temperature, sealed	—	Their date is “best by”: it’s about quality, not safety

The leftover rules

- ☐ **Two hours on the table, max.** Then into the fridge, even if everyone is still chatting.
- ☐ **Cool it fast:** divide into containers no deeper than 2 inches (5 cm).
- ☐ **Label** what it is and the day it was cooked.
- ☐ **Reheat only once**, until steaming in the center (165°F / 74°C).
- ☐ **Whatever you won’t eat within 3 days goes in the freezer** on day one, not day four.
- ☐ **When in doubt, throw it out.**

Sant Esteve cannelloni, the quick version

In Catalonia, the roast left over from Christmas becomes cannelloni on December 26. Chop the leftover roast. Soften an onion in a little oil, add the meat and a splash of broth, and let it come together for 10 minutes. Fill cooked cannelloni or lasagna sheets, cover with a light béchamel (or homemade tomato sauce, recipe 26) and a little cheese, and bake for 10 minutes at 425°F (220°C).

You can freeze them assembled, before baking, for up to 2 months.