# MERRY CHRISTMAS FROM AFROLEMS



## Clean out your pantry and fridge to make way for your christmas shopping.





#### Plan Your Menu and Set a Budget





Make your stew based sauces and freeze in smaller containers a few days before to make it easier to defrost.





#### Preserve your fruit cake with some alcohol. (Rum or Brandy are good options)





Very Spicy Goat Meat Pepper soup is always an interesting starter at Christmas Parties





## Plan majority of your menu around dishes you are comfortable with. Christmas day is not for kitchen failures!





Wash, Boil and Fry all your meats 2 days or a day ahead so you have less work on Christmas day.





Chop your vegetables, wrap in cling film and refrigerate a day ahead. Also put together your song playlist





Wake up very early and start cooking. Don't assume you have a lot of time. Make the rice dishes and swallows last.





#### Fun Christmas Recipes available at www.afrolems.com