

# HOMEMADE TURKEY SOUP – FROM SCRATCH

Prep Time: 20 mins

Cooking Time: 3.5 hrs

Serves/Yields: 8 - 10

## Stock Ingredients:

- 1 leftover turkey carcass – broken down into large pieces
- 3 carrots – cleaned & cut into 2 – 3 " pieces
- 3 celery stalks – cleaned and cut into 2 – 3" pieces
- 2 onions – outer layer removed and quartered
- 3 bay leaves
- 12 peppercorns
- 1 tsp dried parsley
- 1 tsp dried basil
- 1 tsp dried oregano
- 2 cloves garlic – peeled
- 1 tsp salt
- 4 quarts water

## Soup Ingredients:

- 2 cups cooked noodles or rice
- turkey stock
- 3 carrots – peeled and diced
- 3 celery stalks – cleaned and diced
- 2 cups leftover turkey meat cubed
- salt and fresh ground pepper to taste
- 1 green onion – cleaned and thinly sliced for garnish



## Stock Instructions:

1. Place the carcass in a large stock pot
2. Add carrots, celery, onion, bay leaves, peppercorns, parsley, basil, oregano, garlic and salt
3. Add the water – should be about 1 to 2 inches above the turkey
4. Turn heat to high - bring to a boil
5. Turn heat to low - bring to a slow simmer and loosely cover
6. Taste and adjust seasonings after 2 hours
7. Simmer for approximately 3 hours total
8. Turn off heat and let cool for 1 hour
9. Skim off fat with a large spoon and discard
10. Remove the ingredients with a slotted spoon
11. Keep any large pieces of turkey and discard remaining ingredients
12. Strain the stock with a strainer or cheese cloth into another large pot

**Recipe by: The Kitchen Tool**

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## Soup Instructions:

1. Cook noodles or rice based on package directions – let cool and set aside
2. Add carrots, celery and turkey meat to the stock
3. Turn heat to high – bring to a boil
4. Turn heat to medium – bring to a slow boil and loosely cover
5. Boil until vegetables are tender – approximately 20 to 30 minutes
6. Taste and adjust seasoning
7. Turn off heat
8. Ladle hot soup into bowls and add  $\frac{1}{4}$  cup noodles or rice to each bowl
9. Garnish with green onions and serve

Cook Well! Eat Well!

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