

LEFTOVER TURKEY SOUP!




Burke
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real

Ingredients:

- Turkey Stock (12 cups) (Use our recipe or can use store bought)
- 1 Chicken boullion
- A few sprigs of Sage, Rosemary and Thyme, chopped.
- Some parsley, chopped
- 3 cups turkey, chopped. You can use leftovers, and scraps from the carcase, etc. (We don't like big chunks of meat in my soup so I chop it up until it's almost shredded)
- 3 cups carrots, chopped
- 3 cups celery, chopped
- 3 cups onion, chopped
- 1/2 bag of egg noodles, or use rice or barley
- 6 cloves garlic, chopped
- 4T butter (we use ghee)

Instructions:

Sauté the carrots, celery and onion in the ghee in a large stock pot until onion is translucent. Add garlic and sauté until fragrant. Add stock or broth, herbs, seasonings, and parsley. Simmer until veggies are cooked through. Add turkey and noodles. Cook until noodles are soft. Enjoy a large, steamy bowl of the Best Turkey Soup ever!

Homemade Turkey Stock

- Turkey Carcass (keep all the small scraps of meat)
- yellow cooking onion
- 2 carrots
- 1 celery stalk
- Fresh Herbs – a few sprigs each of sage, rosemary, thyme
- 1-2 Bayleaves
- Salt and Pepper

Place all items in stock pot and cover with water. If your carcass is extra large, you may need to break it in pieces to fit. Bring to boil. Skim out the foam. Reduce heat and simmer for at least 4 hours. Your house will start to smell very yummy! Strain the broth into another pot but keep the carcass, bones, and whatever else for now. Take what is left of the turkey carcass, legs, and whatever else, remove the usable meat and set aside for use in soup.

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