

LEFTOVER TURKEY SOUP

PREP TIME

20 minutes

COOK TIME

40 to 60 minutes

NUMBER OF SERVING

10 to 12 servings

INGREDIENTS

For the stock:

1 turkey carcass, leftover from carving a whole turkey, including any leftover drippings
Cold water, about 4-6 quarts
1 onion, roughly chopped
1 to 2 carrots, roughly chopped
1 to 2 stalks celery, roughly chopped

For the soup:

Turkey stock
Leftover vegetables, i.e. string beans, corn, etc., or 1 10 ounce package frozen organic mixed vegetables
1 15.5 ounce can cannellini beans, drained
1 teaspoon Spice Islands® Poultry Seasoning
1 teaspoon Spice Islands® Sea Salt
½ teaspoon Spice Islands® Ground Pepper
2 cups or more leftover chopped or shredded cooked turkey meat

PREPARATION

Stock:

Break up the leftover bones of the carcass so they fit into a large stock pot. Cover bones with cold water. Add onions, carrots and celery. Bring to a boil, reduce heat to a simmer. Cook stock, uncovered, for one hour.

Remove the bones and veggies and strain the stock, ideally through a very fine mesh strainer. Once the bones have cooled, remove all the usable turkey meat and set aside until needed. Discard cooked vegetables and bones after meat has been removed.

Makes 3 to 4 quarts of stock, depending on the size of the turkey carcass, and how much water was added to cover it.

Soup:

In a large stock pot add cooked turkey stock, vegetables, cannellini beans, and seasonings. Bring to a boil, reduce heat to a simmer, cook an additional 5-7 minutes, or until the vegetables are soft. Add reserved turkey, simmer until turkey has heated through.

Ladle soup into bowls, top with grated parmesan cheese (if desired).