

Turkey Vegetable Soup

Ingredients:

Soup Stock:

Carcass from roasted turkey, picked clean
1 large yellow onion, washed, unpeeled, quartered
1 large carrots, scrubbed, coarsely chopped
2 stalks celery, coarsely chopped
3 garlic cloves, smashed, unpeeled
1 bay leaf
10 whole black peppercorns

Soup:

1 tablespoon olive oil
1 large onion, chopped
2 ribs celery, chopped
2 large carrots, peeled and chopped
2 garlic cloves, minced
1 teaspoon fresh thyme
2 cups leftover turkey meat, shredded or chopped
1/2 to 1 teaspoon salt, taste as you add
1/8 teaspoon ground black pepper, to taste

Preparation:

Put the turkey carcass, quartered onions, coarsely chopped carrots and celery, smashed garlic, bay leaf, and peppercorns in a large stockpot. Cover with cold water and set over medium-high heat and bring to boil, then immediately turn heat to simmer and slowly simmer for 1 hour. Remove pot and pour the liquid through a fine mesh strainer into a large bowl or pot. This should yield about 10 cups of broth. Dry the inside of the stockpot a little with a paper towel. To the stockpot add the oil and place over medium heat. Add the chopped onion, celery, and carrots and cook until starting to get soft, about 5 minutes. Add the minced garlic and thyme, stirring to combine for just 1 minute. Pour in the reserved stock and bring to a gentle simmer; simmering until vegetables are just soft, about 8 to 10 minutes. Add the leftover turkey meat, salt, and pepper, tasting to adjust seasoning. Simmer just until turkey is heated through. Serves 4 to 6.