

Old-Fashioned Turkey Noodle Soup

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This classic recipe is the perfect way to use up holiday leftovers. Start with the stock, which can take up to 24 hours to make, and simmer it to perfection. The rich flavor that comes from homemade turkey soup is truly unforgettable. Finish by adding vegetables, noodles, and more turkey for a satisfying and comforting bowl of soup just like Grandma used to make.

Ingredients:

Stock:

Leftover turkey carcass and drippings
1 large onion, quartered
4 large carrots, chopped into 1" pieces
4 stalks celery, chopped into 1" pieces
1 bay leaf
1 tsp whole peppercorns
handful of parsley

Soup:

2 chopped carrots
2 large onions, chopped
4 stalks chopped celery
1 tbsp olive oil
handful of parsley
2 cloves roughly chopped garlic
1 tsp sage
1 tsp thyme
1 tsp rosemary
1 tsp marjoram

8 oz dried wide egg noodles (or desired pasta)

Directions:

Making the Stock:

1. Strip all useable meat from your turkey carcass and seal in an air-tight container to be used later. Break up the leftover bones of the carcass until it fits into a large stock pot. Add any drippings that were not used in making the gravy, onion, carrots, celery, bay leaf, parsley and peppercorns. Fill pot with water, covering turkey carcass by 1".
2. Bring to a boil, and then reduce heat. Skim off foam occasionally. Cover and simmer on low for at least 4 hours. Partially uncover and simmer for at least 2 more hours so that the stock reduces.
3. Allow stock to cool for 15 minutes, then carefully remove bones and vegetables, and discard. Strain stock through a fine mesh strainer or a colander lined with cheesecloth.

Making the Soup:

1. Cook pasta according to packaging, and set aside. In large skillet saute onion, garlic, celery and carrots in 1 tbsp olive oil until just tender. Add spices, and cook 30 more seconds.
2. Take 2 cups cooked turkey and shred. In large dutch oven or soup pot combine 2 quarts turkey stock, shredded turkey meat, pasta, and vegetables. Add salt and pepper to taste, and simmer for 20-30 minutes. Garnish with chopped parsley.

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