

TURKEY LEFTOVER SOUP



It wouldn't be Thanksgiving...

... weekend without making turkey soup, which helps use up all the holiday leftovers. Comforting and delicious, this is one of our favorites.

First, make a rich-tasting broth with enough water to cover the turkey carcass, parsley, sage, and thyme, and quartered onions; the way to do it is to let it all simmer several hours, then strain out the broth and pick through for the larger pieces of meat. Toss out all the solids. Let your creativity flow as you decide what to throw into this pot of hearty soup.

Serves 8-10.

1 large onion, chopped

4-5 stalks of celery, chopped

1 Tbs. olive oil

Homemade turkey broth and meat

6 c. leftover cooked vegetables, such as green beans, carrots, broccoli, mushrooms and onions

6 diced fresh tomatoes

About 1 c. leftover homemade SCD legal cranberry sauce (optional)

In an 8-10 quart pan, cook onion and celery in oil over medium-high heat, stirring often, until onion is golden, about 5 minutes. Add broth; bring to a simmer, uncovered, about 10 minutes.

Stir in reserved turkey meat, leftover vegetables, and tomatoes. Cover and simmer until ingredients are hot, about 5 minutes. Add pepper to taste. Transfer to a tureen, if

desired. Serve with homemade SCD cranberry sauce to stir into individual portions. You might also like to add leftover SCD legal stuffing, gravy, or any other leftovers from your feast. It's all good!