

Turkey Carcass Soup (*about 8 cups*)

Stock

2 tbsp vegetable oil
1 onion, chopped
1 or 2 carrots, chopped
1 or 2 ribs celery with leaves, chopped
1 turkey carcass, broken into pieces
Water to cover carcass completely
(10 to 12 cups)
4 sprigs parsley
(or 1 tsp dried parsley flakes)
½ tsp dry thyme
1 bay leaf
Salt (optional) and pepper, to taste

Soup

2 tbsp butter
1 onion, chopped
1 carrot, chopped
1 rib celery, chopped
1 medium turnip, peeled and chopped
2 cloves garlic, minced
1 tbsp. chopped fresh parsley
(or 1 tsp dried parsley flakes)
4 cups cooked turkey, cut into bite-size pieces
Salt (optional) and pepper, to taste

Make the Stock

1. Heat oil in a large pot over medium heat.
2. Add the onions, carrots, and celery. Cover and cook 5 minutes, stirring occasionally.
3. Add the turkey carcass and cover with cold water to 1 inch above the turkey.
4. Raise heat to high, bring to a boil, and skim off any foam that rises to the top.
5. Add the parsley, thyme, bay leaf, salt, and pepper. Reduce heat to low and simmer, partially covering the pot, at least 2 hours, and up to 4 hours. Add water as needed to keep the carcass covered.
6. Strain the stock and skim off the fat. Discard the solids.
7. Cool completely and store in an airtight container; refrigerate up to three days or freeze, until ready to use.

Make the Soup

1. Melt butter in a large pot over medium heat.
2. Add onions, carrots, celery, turnip, and garlic. Cover and cook about 6 minutes, stirring occasionally.
3. Add 8 cups of the stock and the parsley and bring to a boil.
4. Reduce heat to low and simmer, partially covering the pot, until the vegetables are tender, about 1 hour.
5. Stir in the turkey in the last 5 minutes of cooking time.
6. Season with salt and pepper, and serve hot.

You can freeze this soup for up to three months