



Turkey Bone Soup

Savannah · 30/09/2024



Prep Time

2 hrs 50 mins

Difficult

Medium

Servings

12

Description

Turkey soup is a great way to stretch the life of your Thanksgiving turkey. The carcass of a turkey is boiled in broth and joined by veggies, rice, and beans to create a delicious soup.

Ingredients

- - 1 turkey carcass
- cooked - 4 (14 ounce) cans low-sodium chicken broth - 1 onion
- quartered - 1 stalk celery
- cut into 2 inch pieces - 4 cloves garlic
- crushed - 2 cups chopped cooked turkey breast - 1 (16 ounce) package frozen mixed vegetables - 1 cup uncooked white rice - 1 (15 ounce) can kidney beans
- rinsed and drained - salt and pepper to taste - 1 tablespoon dried oregano - 1 tablespoon dried basil - 1 teaspoon paprika

Instructions

1. Place turkey carcass in a large stockpot with a lid. Pour chicken broth over turkey to mostly cover. Drop in onion
2. celery
3. and garlic. Bring to a boil over medium heat
4. cover
5. and simmer 2 hours
6. turning carcass occasionally. Remove carcass from stock and set aside to cool. Remove onion
7. celery
8. and garlic from stock and drop them into a blender along with about 1/2 cup of stock
9. filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel
10. and carefully start the blender
11. using a few quick pulses to get the vegetable mixture moving before leaving it on to purée. Pour puréed onion
12. celery
13. and garlic back into stock. Remove as much cooked turkey meat from carcass as possible and add meat to stock. Stir in chopped turkey breast
14. frozen mixed vegetables
15. rice
16. kidney beans
17. salt
18. pepper
19. oregano
20. basil
21. and paprika. Bring soup to a boil
22. cover
23. and simmer until rice is tender
24. 20 to 30 minutes.