



Old Man39s Turkey Noodle Soup

Savannah · 30/09/2024



Prep Time

2 hrs 45 mins

Difficult

Medium

Servings

8

Description

My dad cooks nothing except for this turkey noodle soup Its oldfashioned simple and delicious

Ingredients

- - 3 turkey drumsticks - 3 quarts water - 2 large onions
- chopped - 4 carrots
- chopped - 3 stalks celery
- chopped - 4 cloves garlic
- chopped - 1 tablespoon salt - ½ teaspoon ground black pepper - ½ teaspoon ground dried sage - ½ teaspoon dried thyme - ½ teaspoon dried rosemary - ½ teaspoon celery salt - 2 cups uncooked egg noodles

Instructions

1. Combine turkey drumsticks and water in a large soup pot and bring to a boil. Stir in onions
2. carrots
3. celery
4. garlic
5. salt
6. black pepper
7. sage
8. thyme
9. rosemary
10. and celery salt; reduce heat to a simmer. Cook until turkey meat is very tender
11. about 2 hours. Remove drumsticks and allow to cool enough to handle. Remove meat from bones and tendons
12. chop meat
13. and return to soup. Fill a large pot with lightly salted water and bring to a rolling boil. Cook egg noodles in boiling water until tender yet firm to the bite
14. about 5 minutes. Drain. Scoop noodles into soup bowls and fill the bowls with turkey soup.