



Smoked Turkey Wild Rice Soup

Savannah · 30/09/2024



Prep Time

2 hrs 30 mins

Difficult

Medium

Servings

6

Description

Very delicious very savory robust and slightly sweet smoked turkey soup recipe that warms the body and the soul Serve with cornbread

Ingredients

- - 2 smoked turkey legs - 8 cups water - 4 cubes chicken bouillon (such as Knorr®) - 1 onion
- quartered - 2 stalks celery
- chopped - 1 small inner stalk of celery with leaves
- chopped - 1 cup baby carrots
- sliced - 2 cloves garlic
- minced - 2 bay leaves - 1 tablespoon garlic powder - 1 tablespoon onion powder - 2 teaspoons ground black pepper - 1 teaspoon dried thyme - 1 teaspoon dried marjoram - 1 teaspoon curry powder (Optional) - 1 cup uncooked wild rice - 1 quart half-and-half

Instructions

1. Place turkey legs
2. water
3. bouillon cubes
4. onion
5. celery
6. carrots
7. garlic
8. bay leaves
9. garlic powder
10. onion powder
11. black pepper
12. thyme
13. marjoram
14. and curry powder in a soup pot; bring to a boil. Reduce heat and simmer for 30 minutes. Stir in wild rice. Simmer soup for at least 1 hour. Remove turkey legs; strip meat from the bones and tendons. Chop meat and return it to soup. Pour in half-and-half and heat to just below a simmer; cook on low heat for about 30 more minutes.