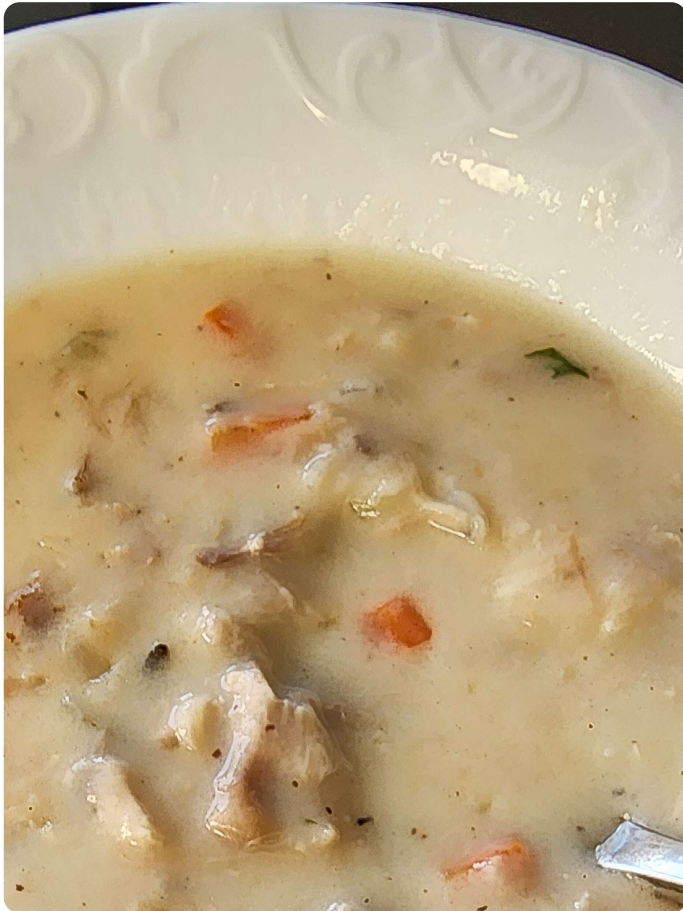


Creamy AfterThanksgiving Turkey Soup

Savannah · 30/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

16

Description

This cream of turkey soup is a version of Valorie Walkers recipe with a few of my changes Enjoy

Ingredients

- - 1 turkey carcass - 1 cup butter - 1 large onion
- chopped - 2 stalks celery
- diced - 2 large carrots
- diced - 1 cup all-purpose flour - 2 cups half-and-half - 4 ounces fettuccine
- broken into 2-inch pieces - ¼ cup prepared stuffing
- or more to taste - 2 teaspoons salt - 1 teaspoon chicken bouillon granules - ¾ teaspoon ground black pepper - 1 pinch poultry seasoning
- or to taste

Instructions

1. Place turkey carcass in a large pot or Dutch oven and cover with water. Bring to a boil. Reduce heat to medium
2. cover
3. and simmer for 1 hour. Remove carcass and allow to cool. Separate turkey meat from bones. Cut meat into bite-sized pieces; discard bones. Reserve 12 cups turkey broth in a large bowl. Save remaining broth for another use. Melt butter in the same large pot over medium heat; cook and stir onion
4. celery
5. and carrots in hot butter until tender
6. about 5 minutes. Sprinkle with flour; cook and stir until smooth
7. about 5 minutes. Gradually stir in 4 cups reserved turkey broth. Bring to a boil; cook and stir until thickened
8. about 2 minutes. Stir in remaining 8 cups turkey broth
9. turkey meat
10. half-and-half
11. fettuccine
12. stuffing
13. salt
14. bouillon
15. pepper
16. and poultry seasoning. Reduce heat to medium-low
17. cover
18. and simmer until noodles are tender
19. about 10 minutes more. Recipe Tip If you like and have the time
20. you can put the turkey carcass on a baking sheet and roast it in a preheated 350 degrees F (175 degrees C) oven for 1 hour. Then
21. follow the recipe as written.