



Smoked Turkey Rice Soup

Savannah · 30/09/2024



Prep Time

2 hrs 30 mins

Difficult

Medium

Servings

8

Description

A great way to use the carcass of a holiday smoked turkey

Ingredients

- - 1 smoked turkey carcass - 1 (32 fluid ounce) container vegetable broth - 2 cups water - 2 cups chopped fresh green beans - 1 ½ cups frozen corn - 1 cup shredded carrot - 1 cup white rice - ½ cup chopped celery
- or to taste - ½ cup chopped onion - ½ cup chopped green bell pepper - ½ cup chopped red bell pepper - 1 (4 ounce) package cream cheese
- or more to taste - 1 cup shredded Cheddar cheese
- or to taste - ground black pepper to taste

Instructions

1. Place turkey carcass in a large soup pot and pour vegetable broth and water over the turkey frame. Bring to a boil
2. reduce heat to low
3. and simmer until meat falls from the bones
4. 1 to 2 hours. Remove carcass
5. pick the meat from the bones
6. and discard bones. Chop turkey meat and return to broth. Stir green beans
7. corn
8. carrot
9. rice
10. celery
11. onion
12. green bell pepper
13. and red bell pepper into soup; bring to a simmer and cook until celery is tender and rice is cooked
14. about 1 more hour. Stir cream cheese and Cheddar cheese into soup until melted and smooth. Season with black pepper.