

Hearty Turkey Soup with Parsley Dumplings

Savannah · 30/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

This is a yummy variation of that traditional use of the leftover turkey

Ingredients

- - 1 picked over turkey carcass - 12 cups water - 1 ½ cups chopped celery - 5 carrots - 1 yellow onion
- cut into wedges - 2 teaspoons salt - ¾ teaspoon dried thyme - 1 cube chicken bouillon - 1 bay leaf - 6 tablespoons all-purpose flour - ½ cup milk - 1 small rutabaga
- cubed - ½ teaspoon ground black pepper - 1 ½ pounds cooked turkey
- cubed - ½ cup chopped fresh parsley - 2 slices white bread
- quartered - 1 ¼ cups all-purpose flour - 1 teaspoon baking powder - ¼ teaspoon salt - ½ cup milk - 4 tablespoons butter
- melted

Instructions

1. Combine turkey carcass
2. water
3. 1 cup celery
4. 2 carrots
5. onion
6. 2 teaspoons salt
7. thyme
8. bouillon
9. and bay leaf in large 4 quart stockpot. Bring to boiling. Lower heat
10. and cover. Simmer for 1 1/2 hours. Strain stock
11. and discard solids. Skim off fat using ladle or fat separator. Pick meat off bones when cooled. Reserve meat. Combine 6 tablespoons flour and 1/2 cup milk in a jar with a tight fitting lid. Shake to combine. Pour stock into pot. Bring to simmering. Strain flour mixture through sieve into stock
12. stirring. Slice remaining 3 carrots. Add rutabaga
13. ground pepper
14. remaining 1/2 cup celery
15. and sliced carrots. Simmer 20 minutes
16. or until vegetables are tender. While the soup is simmering
17. prepare the dumplings. Combine parsley and bread in processor; whirl until medium size crumbs. Add 1 1/4 cups flour
18. baking powder
19. and salt; process just until combined. Add 1/2 cup milk and butter; process using on-off pulses just until blended. Drop mounded tablespoons of dumpling mixture into simmering soup. Place cover on pot. Cook for 12 minutes
20. or until dumplings are dry in center. Add turkey meat; cook 3 minutes
21. or until heated through.