

Turkey Carcass Soup

Jacob · 28/09/2024



Prep Time

2 hrs 45 mins

Difficult

Medium

Servings

12

Description

A turkey carcass soup is the answer when you don't want to waste a single bite of turkey. This is a delicious soup and one of my favorites. If you want to freeze some, leave out the potatoes.

Ingredients

- 1 turkey carcass - 4 quarts water - 1 (28 ounce) can whole peeled tomatoes
- chopped - 6 small potatoes
- diced - 4 large carrots
- diced - 1 large onion
- diced - 2 stalks celery
- diced - 1 ½ cups shredded cabbage - ½ cup uncooked barley - 1 tablespoon Worcestershire sauce - 1 ½ teaspoons salt - 1 teaspoon dried parsley - 1 teaspoon dried basil - 1 large bay leaf - ¼ teaspoon freshly cracked black pepper - ¼ teaspoon ground paprika - ¼ teaspoon poultry seasoning - 1 pinch dried thyme

Instructions

1. Place turkey carcass into a large soup pot; pour in water and bring to a boil over medium heat. Reduce heat to a simmer
2. and cook until the remaining meat falls off the bones
3. about 1 hour. Dotdash Meredith Food Studios Remove turkey carcass from the pot. Remove and chop any remaining turkey meat. Discard carcass. Dotdash Meredith Food Studios Strain broth through a fine mesh strainer into a clean soup pot. Add chopped turkey to the strained broth and bring to a boil. Dotdash Meredith Food Studios Reduce heat and stir in tomatoes
4. potatoes
5. carrots
6. onion
7. celery
8. cabbage
9. barley
10. Worcestershire sauce
11. salt
12. parsley
13. basil
14. bay leaf
15. pepper
16. paprika
17. poultry seasoning
18. and thyme. Simmer until vegetables are tender
19. about 1 more hour. Dotdash Meredith Food Studios Remove bay leaf before serving.