



Hearty Barley Turkey Soup

Jacob · 28/09/2024



Prep Time

3 hrs 45 mins

Difficult

Medium

Servings

12

Description

Turkey barley soup is a comfortfood favorite that stretches your turkey into another meal. Simmer your Thanksgiving turkey carcass to create a rich homemade turkey stock that forms the base of a delicious soup loaded with aromatic vegetables, barley, and mushrooms. Perfect for lunch or dinner with a slice of crusty bread, this may just be the best turkey soup ever.

Ingredients

- 5 quarts water
- or as needed - 1 turkey carcass - 1 ½ cups coarsely chopped onion - ½ cup chopped carrot - 3 stalks celery
- cut in half - 10 whole black peppercorns - 1 large bay leaf - 1 pinch dried thyme
- or to taste - 1 ½ pounds carrots
- cut into 1-inch chunks - 2 medium onions
- diced - 6 stalks celery
- cut into 1/2-inch slices - 1 cup barley - ½ cup chopped mushrooms - 2 large bay leaves - 2 teaspoons salt
- (Optional) - 1 teaspoon dried marjoram - ½ teaspoon ground black pepper - 1 pinch dried thyme

Instructions

1. Gather all stock and soup ingredients. Allrecipes/Nelly Cuanalo Allrecipes/Nelly Cuanalo Make the turkey stock: Combine 5 quarts water and turkey carcass in a large stockpot over medium-high heat; bring to a boil. Add onion
2. carrot
3. celery
4. peppercorns
5. bay leaf
6. and thyme. Reduce the heat and simmer
7. skimming excess fat and foam from the surface as needed and adding more water as it evaporates
8. for 2 to 2 1/2 hours. Allrecipes/Nelly Cuanalo Allrecipes/Nelly Cuanalo Remove carcass to a cutting board and cool. Strain stock; discard solids and return liquid to the pot. Allrecipes/Nelly Cuanalo Allrecipes/Nelly Cuanalo Pull meat from cooled carcass and discard bones. Shred meat and refrigerate until needed. Allrecipes/Nelly Cuanalo Make the soup: Add carrots
9. onions
10. celery
11. barley
12. mushrooms
13. bay leaves
14. salt
15. marjoram
16. pepper
17. and thyme to stock; bring to a boil. Reduce the heat and simmer
18. stirring occasionally
19. until barley is fully cooked
20. about 1 hour 20 minutes. Allrecipes/Nelly Cuanalo Return shredded turkey to the soup; simmer until heated through
21. about 10 minutes. Remove bay leaves and serve. Allrecipes/Nelly Cuanalo Allrecipes/Nelly Cuanalo Recipe Tip If you brined your turkey
22. use less salt than called for in the recipe.