

Classic Turkey and Rice Soup

Jacob · 28/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

8

Description

This turkey rice soup is warm and comforting Is there anything better than a bowl of soup made with leftovers from a meal you shared with your family Dont hesitate to add other leftovers of your choice

Ingredients

- - 1 turkey carcass - 1 large onion
- halved and skin left on - 1 large carrot
- roughly chopped - 1 stalk celery
- roughly chopped - 1 head garlic
- halved - 1 teaspoon dried rosemary - 1 teaspoon dried thyme - 2 bay leaves - salt and ground black pepper to taste - 2 quarts water
- or as needed - 2 large onions
- diced - 2 carrots
- diced - 2 stalks celery
- diced - 2 cloves garlic
- minced - 1 teaspoon poultry seasoning - 1 teaspoon dried rosemary - 1 teaspoon onion powder - 2 cups cooked rice - salt and ground black pepper to taste

Instructions

1. To make the stock: Combine turkey carcass
2. onion
3. carrot
4. celery
5. garlic
6. rosemary
7. thyme
8. bay leaves
9. salt
10. and pepper in a stockpot. Pour in enough water to cover; bring mixture to a boil
11. cover the pot
12. reduce heat
13. and simmer until flavors have blended
14. about 1 hour. Remove turkey carcass and pull remaining meat from bones; reserve meat and discard carcass. Use a slotted spoon to remove and discard vegetables and bay leaves. To make the soup: Stir onions
15. carrots
16. celery
17. garlic
18. poultry seasoning
19. rosemary
20. and onion powder into stock. Bring to a boil; reduce heat
21. cover the pot
22. and simmer until vegetables are very tender
23. 20 to 30 minutes. Add cooked rice and reserved turkey meat to soup; season with salt and pepper. Cook until rice and turkey meat are warmed through
24. about 5 minutes. Cook's Note You can use turkey meat instead of a carcass. Roast legs or thighs in the oven
25. then continue with instructions for the stock. To further reduce fat
26. make the stock ahead and chill it in the refrigerator. Any fat will rise to the top and can be easily removed.