

TURKEY NOODLE SOUP

Get every bit of goodness from your Thanksgiving turkey. Begin this recipe by making stock from the turkey carcass. Pull out your crock pot for this step and you'll have delicious stock in just a few hours.

Corporate Chef Kurt Kwiatkowski

Featured Food: turkey

Yield: Serves 6-8

Ingredients

Turkey Stock (Makes 2 ½ quarts)	Soup
1 T. olive oil	4 T. unsalted butter
1 turkey carcass or 3 lb. (about 5) turkey wings	3 ribs celery, diced
2 ribs celery, roughly chopped	1 large carrot, diced
1 medium yellow onion, roughly chopped	1 medium yellow onion, diced
1 large carrot, roughly chopped	1 recipe turkey stock
3 sprigs fresh thyme	Salt to taste
1 sprig of fresh rosemary	Turkey meat
3 sprigs of fresh parsley	10 oz. egg noodles
8 whole black peppercorns	¼ c. chopped parsley or other fresh herb
2 bay leaves	
1 gal. water	

Preparation

Turkey Stock

Heat olive oil in a large pot. When oil shimmers, add wings and sauté until brown on both sides, about 5 minutes (if using turkey bones, skip this step; add bones after browning the vegetables). Add celery, onions and carrots and sauté until colored and slightly softened, about 2 to 3 minutes. Add herbs, peppercorns and water. Bring to a boil; reduce heat to medium-low. Simmer and skim the fat for 4 hours. Strain broth; set aside. Remove wings; pull meat from bones and shred; set aside. Discard skin, bones and remaining solids.

Soup

Heat butter in a 4-quart saucepan over medium-high heat. Add celery, carrots and onions; cook until soft, about 8-10 minutes. Add stock. Season with salt to taste. Bring to boil. Stir in turkey meat and noodles. Cook until noodles are just tender. Sprinkle with chopped fresh parsley or another fresh herb, if you like.