

Old Fashion Turkey Soup

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The best part about Thanksgiving food for me is the leftovers!!! Make this Old Fashion Turkey Soup from what's left of the turkey carcass and you'll enjoy turkey soup for days.

Full of big wide noodles that taste like broken lasagna in a rich, flavorful broth, perfect comfort food for cold weather meals and a great use of the turkey carcass. It's basically one of those throw in a large pot and forget recipe. here's a link to my favorite stock pot

Customize Old Fashion Turkey Soup

If you been following me along you know most of my recipes are easy to adapt to your lifestyle and taste. And this old fashion Turkey soup is one of those recipes customize to what you like recipe.

For instance if you prefer rice over pasta than use rice. You can also add a potato if you like potatoes in soups, even swiss chard or spinach.

One more thing this recipe also works with chicken when roasting a whole chicken.

Ingredients

- 1 turkey carcass
- Cold Water to cover carcass up by 1 inch
- 4 peeled sliced carrots
- 1/2 onion uncut

- 4 stacks celery preferably with leaves
- 4 cloves peeled garlic
- 8 sprigs thyme
- 6 sprigs Italian parsley
- 2 bay leaves
- 2 halved tomatoes
- 1 lb. classic egg noodles
- Salt and pepper to taste

Instructions

1. remove all usable turkey meat from the turkey carcass save to add back to the soup once it's made
2. put turkey carcass, vegetables and 1 cup reserved drippings in large pot cover with water up by 1 inch
3. Add the herbs. peppercorns, tomatoes and one tablespoons of chicken flavor
4. Simmer covered for 2 hours
5. Strain turkey stock
6. Return clear stock and reserved turkey to stock pot add 3 sliced carrots and 4 sliced celery stacks
7. Simmer for 30 minutes or until vegetables are crisp tender
8. Add the egg noodles and boil until noodles are cooked *al dente*
9. Season with salt and pepper.