

## Tasty Turkey Soup

- 1 turkey carcass
- 4 quarts water
- 3 large onions, chopped
- 3 stalks celery, chopped
- 2 large carrots, chopped
- ¼ C uncooked long grain rice
- 1 C butter
- 1 ½ C flour
- 2 C milk
- 3 C diced cooked turkey
- ½ t poultry seasoning
- Salt and pepper

1. In large kettle, cook turkey carcass with water to make 3 quarts stock.
2. Remove bones; reserve 2 cups of meat for soup.
3. Strain stock; set aside.
4. In saucepan, combine onions, celery, carrots, rice and 1 quart of the stock.
5. Cook for 20 minutes; set aside.
6. In a large soup kettle, melt butter.
7. Blend in flour and heat until bubbly.
8. Add milk and remaining 2 quarts stock
9. Cook and stir until bubbly.
10. Stir in the reserved vegetable mixture, turkey and seasonings to taste.
11. Heat through.

Note: We make the broth and freeze it for later, then we can make the soup in smaller quantities by adjusting the amounts to taste. I tend to like a thicker soup with lots of stuff in it, so I keep all but the quantity of broth about the same. Soup is very flexible that way! We also like to serve it with some grated cheese and oyster crackers.