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## RACKS Recipes: Soups

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### Wild Turkey Soup

Wild turkey carcass and left over dark meat OR smoked turkey legs (store bought)

1 med. head of cabbage (shredded) *Optional*

4 carrots (cut and diced)

1 sm. onion, chopped

1 lg. can whole kernel yellow corn (16 oz.) *Optional*

2 to 3 tbsp. celery salt or 1/2 bunch of cut fresh celery (season to taste)

4-6 cups chicken broth

Salt to taste

Parsley

1 bay leaf

2-3 peppercorns, crushed

Lightly brown onions in 2 tsp oil. Add chicken broth. Boil the carcass of the turkey and leftover dark meat or the turkey legs until all the meat comes off the bone (1 hour), then strain broth.

Chop up the meat. Add the celery and carrots, and the optional cabbage and corn. Simmer on low to medium and cook slowly for another hour, or until done. Should make a large pot of tasty soup.