

After-Thanksgiving Turkey Soup

Rated: ★★★★★

Submitted By: Valorie Walker

Prep Time: 1 Hour 10 Minutes

Cook Time: 40 Minutes

Ready In: 1 Hour 50 Minutes

Servings: 16

"As much as my family loves Thanksgiving, they look forward to this cream soup using leftover turkey even more. It makes a big batch that we can enjoy for days. --Valorie Walker, Bradley, South Carolina"

INGREDIENTS:

1 leftover turkey carcass	2 cups half-and-half cream
3 medium onions, chopped	1 cup uncooked long grain rice
2 large carrots, diced	2 teaspoons salt
2 celery ribs, diced	1 teaspoon chicken bouillon granules
1 cup butter, cubed	
1 cup all-purpose flour	3/4 teaspoon pepper

DIRECTIONS:

1. Place turkey carcass in a soup kettle or Dutch oven and cover with water. Bring to a boil. Reduce heat; cover and simmer for 1 hour. Remove carcass; cool. Set aside 3 qt. broth. Remove turkey from bones and cut into bite-size pieces; set aside.
2. In a soup kettle or Dutch oven, saute the onions, carrots and celery in butter until tender. Reduce heat; stir in flour until blended. Gradually add 1 qt. of reserved broth. Bring to a boil; cook and stir for 2 minutes or until thickened.
3. Add cream, rice, salt, bouillon, pepper, remaining broth and reserved turkey. Reduce heat; cover and simmer for 30-35 minutes or until rice is tender.

ALL RIGHTS RESERVED © 2013 Allrecipes.com

Printed from Allrecipes.com 4/22/2013

