



Turkey Carcass Soup

1 turkey carcass
1 onion
1 stalk celery
1 carrot
large pinch of salt and a few peppercorns

Put all of that into a stockpot and cover with water. Bring it to a boil and lower the heat so it simmers. Let it cook for 2 or 3 hours. Remove from heat, let it cool some and then pour it through a sieve to remove the solids. Refrigerate the stock.

1 carrot, diced
1 stalk celery, diced
1 shallot, diced
1 parsnip, diced
12 mushrooms, diced
1/2 cup frozen peas
1/2 cup white wine
Seasonings
1 cup cooked barley
Chopped turkey

Heat up about a quart of the stock. Add the fresh veggies and the white wine and let them simmer for 10 minutes, then add the peas, barley, turkey, and the seasonings.