

Turkey Soup:

TIME: Prep: 30 min. Cook: 2 hours 35 min. MAKES: 8-10 servings

Ingredients

- 1 leftover turkey carcass (from a 10- to 12-pound turkey)
- 2 quarts water
- 1 medium onion, cut into wedges
- 1/2 teaspoon salt
- 2 bay leaves
- 1 cup chopped carrots
- 1 cup uncooked long grain rice
- 1/3 cup chopped celery
- 1/4 cup chopped onion
- 1 can (10-3/4 ounces) condensed cream of chicken soup, undiluted

Directions

Place the turkey carcass in a stockpot; add the water, onion, salt and bay leaves. Slowly bring to a boil over low heat; cover and simmer for 2 hours.

Remove carcass; cool. Strain broth and skim fat. Discard onion and bay leaves. Return broth to the pan. Add the carrots, rice, celery and chopped onion; cover and simmer until rice and vegetables are tender.

Remove turkey from bones; discard bones and cut turkey into bite-size pieces. Add turkey and cream soup to broth; heat through. Yield: 8-10 servings (about 2 quarts).