

Thanksgiving Turkey Soup

With Wild Rice and Cream

Turkey Carcass (leave some meat on)
3 quarts water
4 Leeks (or 2 large onions)
3 stalks Celery – chopped
2 large Carrots – chopped
1/3 C. Wild Rice – cooked to split and puffy
1 C. Butter (2 sticks) -- unsalted if turkey was brined
1 C. Flour (Wondra)
1 Pint Half and Half
3 C. diced turkey, including carcass extras
4 chicken boullion cubes
8 oz. sliced fresh button mushrooms
2 tsp. Salt
1 tsp. Celery Salt
½ tsp. pepper

Bring carcass to boil in water; reduce heat to hot simmer, and cook for 60 minutes, covered.

Cook wild rice, and prepare vegetables while carcass is cooking.

After 60 minutes, strain and reserve stock from turkey carcass solids. Set aside carcass until cool enough to handle. When carcass is cool enough to handle, remove and save any good turkey meat; discard bones, fat, skin.

While carcass begins to cool, cook leeks, celery, carrots in one quart of turkey stock for 20 minutes, or tender. Drain vegetables and set aside, also reserving vegetable stock.

In large stock pot, melt butter, blend in flour, and heat until bubbly – creating a roux. Add half and half. Stir. Add reserved vegetable stock, boullion cubes, and ½ of remaining stock (add about 4 cups). Stir, and let thicken. Stir occasionally, adding more of reserved stock, if needed.

Add wild rice, turkey, vegetables, mushrooms, spices. Heat to serve.