

Turkey Bone Broth

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Typ: Suppe

Quelle: Internet

Bemerkungen: After the holiday feast, save the turkey bones for making broth or soup. Leg bones, thigh bones, wing bones and the main breast and back bones are excellent for making a broth base for soup. If you do not have time or the inclination following the hassle of the holidays, freeze the bones in a zip closure bag for soup later.

Zutaten: Turkey carcass and all bones from leftover turkey
2 coarsely chopped carrots
1 celery rib with leaves, chopped
1 onion chopped
1 clove of minced garlic
1/4 cup chopped parsley with stems
1 teaspoon peppercorns
1 bay leaf
Water or canned chicken broth (if you are short on bones)

Rezept: Break up turkey bones and place in a large pot. Add remaining ingredients and cover with 2 quarts water or canned chicken or combination of the two. Bring to a boil, then reduce to simmer and cook, skimming for 2 hours. Strain and boil down to one quart.