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*Turkey Soup*

**Ingredients:**

- 1 turkey carcass with bits of meat left on (from 13 - 20 lb. turkey)
- 2 bay leaves
- 1 onion diced (med to large depending on size of turkey)
- 4 carrots (2 grated and 2 chopped)
- 2 stalks celery (with leaves - use inner stalks) chopped
- 5 peppercorns whole
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**Instructions:**

1. Roast carcass at 400 - 450 degrees for 45 minutes (brings out flavor of bones).
2. Break up carcass into large dutch oven; add remaining ingredients and water to cover.
3. Bring to a boil and simmer for 6 - 8 hours, adding water to keep ingredients covered.
4. Remove bay leaves, peppercorns and bones. Salt and pepper to taste. Serve in a bowl with cooked rice or noodles. Additional vegetables can be added at serving such as mixed vegetables.

When reheating I have thrown in rinsed/thawed frozen vegetables and raw noodles, these cooked while the soup was heating. Raw rice doesn't work even if it is rinsed.

*Courtesy of: This recipe doesn't come from any particular source other than Jackie Olden who ran a food news show on a radio station in Los Angeles, recommended roasting the carcass*

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