

## Day-After Turkey Soup



### Ingredients:

- Turkey carcass, with 2 cups cooked meat remaining on carcass
- 2 T. canola oil
- 3 cups sweet onions, thinly sliced
- 1 tsp. salt
- ½ tsp. black pepper
- ½ tsp. ground sage
- ½ tsp. dried thyme leaves
- 1 ½ cups celery, cut into 1-inch pieces
- 2 cups carrots, peeled and thinly sliced
- 2 cups green beans, cut into 1-inch pieces
- 2/3 cups small shell pasta

### Directions:

1. Remove meat from carcass and chop into bite size pieces. Cover and reserve in refrigerator.
2. Chop turkey carcass into several large pieces.
3. Heat oil in a large Dutch oven over medium heat. Sauté onions until soft and light brown. Stir in turkey bones, salt, pepper, herbs and 2 quarts water. Increase heat to high and quickly bring mixture to a boil. Immediately reduce heat to low. Cover and simmer for one hour, stirring occasionally.
4. Remove and discard carcass pieces. Stir in vegetables, cover and continue to simmer for 20-25 minutes.
5. Increase heat to high, bring mixture to a quick boil and stir in pasta. Lower heat to medium and cook 8-12 additional minutes until pasta and vegetables are tender.
6. Stir in reserved turkey. Heat over low heat for 5-10 minutes or until the temperature reaches 165 degrees F.