



**Recipe: "Deb's Best Ever Turkey Soup"**

Turkey Carcass  
Water  
2 bay leaves  
sea salt  
freshly ground pepper  
1 tsp. Marjoram  
1 T. fresh thyme leaves  
1 T. chopped fresh sage  
3 T. butter  
3 T. flour  
½ cup uncooked rice  
2/3 cup diced celery  
1 onion, chopped  
3 T. chopped fresh parsley  
Turkey meat, diced  
Turkey dressing  
Turkey gravy  
3 cups sliced fresh mushrooms

1. Place the turkey carcass in a large soup kettle and cover with water. Stir in the bay leaves, salt, pepper, marjoram, thyme and sage. Bring the water to a boil and simmer for 3-4 hours, adding more water to keep the turkey bones covered.
2. Strain the stock and reserve.
3. Melt 2 tablespoons butter in a kettle, stir in the flour until smooth. Add the turkey stock (you should have 3-4 quarts.) Add the rice, celery, onion and parsley. Simmer for 20 minutes.
4. Add any leftover turkey meat, dressing and gravy.
5. In a skillet melt the remaining butter and sauté the mushrooms until brown. Add to the soup and let the whole thing simmer for another hour or so.