

# Classic Turkey Soup

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*Fill your kitchen with memories of growing up and home-cooked meals with this turkey soup recipe. Fresh herbs, wine, and spices create a soothing, comforting broth.*

## Ingredients:

1 tablespoon butter  
1 tablespoon olive oil  
½ cup all-purpose flour  
1 onion, chopped  
1 celery stalk, chopped  
1 carrot, chopped  
4 cups chicken broth  
4 cups water  
1 cup dry white wine  
Carcass of one turkey  
6 whole peppercorns  
2 parsley sprigs  
1 bay leaf  
½ teaspoon dried thyme

## Directions:

- 1) Heat butter and oil in a large pot over medium. Add onion, celery, and carrot; cook until softened, about 6 minutes, stirring occasionally. Add flour and cook over low heat 3 minutes, stirring.
- 2) Add chicken broth, water, and wine; bring to a boil over high heat. Add remaining ingredients; bring back to a boil.
- 3) Simmer, partially covered, 90 minutes, skimming froth from surface as needed. Strain soup or serve as is.