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*by ewfood*

# Turkey and Dumpling Soup



## Ingredients

**FOR THE STOCK:**

12 cups water  
1 cube chicken stock  
1 left-over turkey carcass  
2 tsp salt  
1 tsp dried thyme  
1 bay leaf  
1 large onion - wedged  
3/4 cup celery - chopped  
4 carrots

**FOR THE SOUP:**

1/2 cup milk  
6 tbsp all-purpose flour  
1 turnip or cabbage - cubed  
Ground black pepper

**FOR THE DUMPLINGS:**

4 tbsp chopped fresh parsley  
2 slices white bread - quartered  
3/4 cup all-purpose flour  
1 tsp baking powder  
1/2 cup milk  
2 tbsp butter - melted  
680g cooked turkey - cubed

## Preparation

- FOR THE STOCK:**
- In a stockpot bring to boil the water, turkey carcass, onion, salt, thyme, stock, 1/2 cup celery, 2 carrots and bay leaf.
- Reduce the heat and simmer covered for 1 1/2 hours.
- Once it is cooked, strain the stock and return it to the stockpot.

- 5 Discard the solids and pick the meat off the carcass.
- 6 Keep aside for later use.
- 7 **FOR THE SOUP:**
- 8 Bring the clear stock to a simmer.
- 9 Combine the flour and milk in an airtight container and shake it well.
- 10 Strain this mixture into the stock - while stirring vigorously.
- 11 Slice the remaining carrots and add them along with the remaining celery, ground pepper and the turnip or cabbage to the stock.
- 12 Let it simmer for 20 minutes.
- 13 **FOR THE DUMPLINGS:**
- 14 Meanwhile prepare the dumplings by combining the parsley and bread in a food processor until crumbs are formed.
- 15 Add the flour, baking powder and salt - process until combined.
- 16 After that incorporate the milk and butter - pulse until all the ingredients are combined.
- 17 Drop full teaspoons of the dumpling mixture into the soup.
- 18 Cover the pot and cook for 10 minutes.
- 19 Then add the turkey and cook until the meat is heated through.
- 20 Now your soup is ready to be eaten.
- 21 ENJOY!
- 22 **HAVE A MERRY CHRISTMAS...FROM THE EXPATWOMAN TEAM!**

## Cooks Note

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