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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
