

# Thanksgiving Leftovers

I'm excited to share this recipe with you. If the name doesn't already give it away, this is one of my dad's recipes, inspired by his father and a wonderful story of picking cotton on cotton camps during the dust bowl in the 1930's. During that time, my grandfather's family migrated from camp to camp, all the way from New Mexico to California. He was about five years old, and they were incredibly poor, as most were in that area at the time. No scrap of food went to waste, including animal carcasses, which were often boiled to make stews and soups. I think you get where I'm going with this. This is an awesome way to use that Thanksgiving leftover turkey, and it's one of those things that reminds me of not only my dad and grandfather, but long autumn walks near Pine Mountain Lake in Groveland, Ca. I hope you enjoy this recipe, and who knows, maybe it will even spark some memories for you. Happy Thanksgiving! -Angela

## Dad's Turkey Lurkey Soup

**Servings :** Depends on the size of your turkey, but let's just say about 6.

### Ingredients :

- 1 Turkey Carcass and whatever trimmings you have leftover
- 6 Celery Stalks, Trimmed and Chopped
- 10 Carrots, Peeled and Chopped
- 1 Onion, Finely Chopped
- 1 c. Barley
- 2 tsp. Poultry Seasoning
- 2 tsp. Garlic Powder
- 1 tsp. Celery Salt
- 1 Bag of Egg Noodles
- Salt and Pepper to Taste

### Directions :

1. In a large soup pot, place your turkey carcass and fill with enough water to cover the carcass. Cover the pot and boil for 1-3 hours to reduce liquid by half.
2. Remove pot from the stove and allow it to cool.
3. Once the liquid and carcass have cooled, remove the carcass and bones from the broth. Skim any fat from the top of the broth, then place the pot with the broth back on the stove to boil.
4. While the broth is reheating, pick the remaining meat from the turkey carcass.
5. Take the meat along with the rest of your ingredients and throw them in the pot.
6. Cook your soup until the veggies and barely are tender, usually about 1 hour.
7. Don't forget to taste for flavor and doctor it up any way you'd like.
8. The last 15 minutes of cook time, add  $\frac{1}{2}$  to  $\frac{3}{4}$  of your Egg Noodles and cook until tender.

