

LEFTOVER-TURKEY NOODLE SOUP

----- Recipe -----

INGREDIENTS

3 stalks	celery, sliced
2	large carrots, sliced
2	yellow onions, cut into 6ths
1	parsnip, or other root vegetable such as jerusalem artichoke
1 dozen	sprigs parsley
1 dozen	whole black peppercorns
3-4	bay leaves
2 tsp	salt
4-5	garlic cloves, peeled and crushed
2	turkey drumsticks
1-2	turkey thighs, bone-in
1 small handful	egg noodles per person
3 Tbs	salt, for cooking egg noodles

INSTRUCTIONS

1. Start by rinsing all your root veggies and your celery.
2. Then slice each onion into 6 pieces and remove the outer layer & peel. Slice your carrots and parsnip (or whatever other root vegetable you're using.) And slice your celery.
3. Add all ingredients to a large stock pot. Crumple and bruise your bay leaves, unless they are dried, in which case just drop them in.
4. Add your dozen peppercorns and your 2 tsp salt.
5. Peel and slightly smash your garlic cloves, and add to the pot.
6. Place all your parsley sprigs on top.
7. Fill your pot with enough water to cover all ingredients by 1 to 2 inches. (The parsley will float a bit, so just make sure you have the other ingredients covered, and will have about 1 1/2 cups of broth per person.
8. Bring to a rolling boil, then immediately reduce to a gentle, smiling simmer, just bubbling.
9. Once simmering, add your turkey drumsticks and thighs. Stir to combine all ingredinets. Simmer for 30-35 minutes.



10. After simmering for 30-35 minutes, carefully remove the turkey pieces to a plate and allow to cool for about 10 minutes. Reduce the heat of the large soup pot to low.
11. In the meantime, start 4 quarts of water boiling in a medium-large sauce pan and add 3 Tbs of salt. Once the water is boiling, add your egg noodles. Cook egg noodles by package directions, generally about 11 minutes.
12. While your noodles are cooking, clean the meat from the bones, and leave the shredded meat in a small bowl for adding to the soup in just a moment.
13. Once your noodles are cooked to your liking, drain and set aside very briefly.
14. Assemble the soup: Ladle 1/2 cup of broth into each bowl at a time, taking this opportunity to pull out whole peppercorns, bay leaves, and large pieces of celery. Pluck the stems from the parsley stalks, and add the parsley leaves only to the bowls. Add your portion of turkey, then your portion of noodles. Toss the soup with tongs or a large spoon to mix all ingredients, and add a few additional pieces of carrot and parsley to the top to make it even prettier.
15. Serve and enjoy!