Barb's Turkey Soup for a Group

Recipe from the kitchen of Barb

Serves 6

Ingredients

- 6 cups boiling salted water (~1 tsp salt)
- 1 tsp white pepper
- 2 tsp poultry seasoning
- 3 potatoes, diced
- 3 large carrots, sliced crosswise
- 2 celery stalks
- 2 medium onions
- 3 cups diced, leftover turkey
- 1/2 cup rice
- 2 Tbsp butter

Instructions

1. Combine salted water, white pepper, poultry seasoning, potatoes, carrots, celery, onions, and diced turkey in a pot.
2. Bring mixture to a boil, then turn heat to simmer.
3. Simmer covered for 40 minutes.
4. Add 1/2 cup rice and 2 Tbsp butter to the broth. Add a little more water if needed. Cover again.
5. Simmer 20 minutes until rice is done.
6. Serve hot.

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1 t. white pepper
2 t. poultry seasoning
3 potatoes, diced
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2 celery stalks.
2 medium onions
3 cups diced, leftover turkey

Bring mixture to boil, turn heat to simmer. Simmer 40 min. covered.
Add ½ c rice to broth, add a little more water if needed.
→ Blend 2 tablespoons butter. Cover again.
Simmer 20 minutes until rice is done. Serve hot.
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