

Sunday Night Turkey Soup

1 Qt Water

Turkey Carcass.

1 Lg. Onion Diced

½ Bunch of Celery, Diced

1 Bulb of Garlic, minced (that's bulb! Not clove!)

Any left over turkey that's still in the fridge

½ t. each of Thyme, Rosemary, Pepper, Salt, Basil - grind them together in with mortar and pestle if you like.

Boil down carcass in the pot with the vegetables. Remove the carcass from the broth and let it cool. Keep broth on low heat. Pick over carcass.

Add:

1 Cup or More of Diced Carrots

A Bag of Frozen Peas

4 Big Potatoes (Diced)

Bring to a boil (5 minutes?). Cook till potatoes are done, about another 5 minutes.

In a small bowl, mix together 1/4c. flour and ½ pint of milk or half & half and stir it until lumps are gone. Pour this into the soup. Bring it to a boil again.

Optional curried soup: Do a taste test. If the soup seems too boring, add some curry to your bowl and stir it up and taste it again. When you get the right spice in your taste test bowl, add curry to the soup pot till you attain the same color as your taste test. Add a little chili or chipotle powder (½ teaspoon) to bring out the curry a little more.