

MulligatTurkey Soup



INSTRUCTIONS

- In a stockpot, over medium-high heat, melt the butter. Add the onions and celery to sauté for two minutes, until they start to soften.
- Add the turkey, apples, and garlic to the onions, stirring to combine. Place the lid on the stockpot, stirring occasionally, for five minutes.
- Sprinkle the flour over the mixture, topping with the curry powder, salt, and white pepper. Stir to coat and combine.
- Add the cooked rice, again folding to combine, then add the stock and stir. Allow heating to a low boil, reducing the temperature to low and allow simmering for thirty minutes.
- Serve hot with crusty bread and a side salad.

SHOPPING LIST

- 1/2 cup butter (1 stick)
- 2 cloves garlic, minced or pressed
- 2 cup yellow onion, diced
- 1 cup celery, diced
- 2 lbs. leftover turkey (about 8 cups), white or dark or mixed, diced
- 1 cup all-purpose flour
- 1 1/2 Tbsp curry powder
- 3 cup Granny Smith apples, or any other firm, tart apple you like, cored and diced
- 1 tsp each: salt, ground white pepper
- 4 - 6 cup cooked white rice
- 8 - 12 cup chicken or turkey stock or broth