

# Turkey Rice Soup

## Stock

Break turkey carcass with meat to fit in large stock pot (8 quarts), add one onion sliced, 2 carrots sliced, 2 tbs lemon juice, 2 ribs of celery sliced, 2 bay leaves, 2 tsp salt and cover with water. Simmer approximately 2 hours. Strain, reserving the broth and meat. Discard the bones, skin, and vegetables.

## Soup

Return broth and meat to stock pot. Add

3 carrots sliced

3 ribs of celery (including tops)

1/2 lb mushrooms sliced

1/4 cup minced parsley

Cook until vegetables soften (10 to 15 minutes). Add

1 cup rice

Continue cooking until rice is tender.

Variation: add to soup 1/2 lb egg noodles or other pasta continue cooking until noodles are tender.