



# Turkey Broth

Makes 8 cups

## Ingredients

- Leftover turkey with bones and meat
- 4 carrots, sliced
- 4 celery stalks, sliced
- 8-9 cups water
- 1 teaspoon salt
- ½ teaspoon black pepper

## Directions

1. Wash hands with warm soapy water for 20 seconds.
2. If there is quite a bit of meat left on the turkey, remove most of it, leaving small pieces.
3. Place turkey bones and meat into a large pot.
4. Add water to cover. Heat to boiling then reduce heat and simmer for 1 hour.
5. Add sliced carrots, celery, salt, and pepper. Simmer 30 more minutes.
6. Remove turkey from the pot. Let it cool then remove any remaining meat from the bones.
7. To make Turkey Noodle Soup, use 6 cups of broth and 1 ½ cups turkey. Freeze any extra in 2-cup portions.



Recipe from the Cent\$ible Nutrition Program. Learn how to save money, cook quick and healthy meals, and stretch your food dollar by contacting your Wind River Reservation CNP Educator at <https://uwyocnp.org/wrir/> 1-877-219-4646 | <https://uwyocnp.org/> | [cnp-info@uwyo.edu](mailto:cnp-info@uwyo.edu)