



BLACK FRIDAY SOUP

* Julie at Woodsong Herbs Teas and Spices, one of our amazing Ranch Box Producers, uses turkey carcass for this soup to cook while she goes shopping! Also, she says her customers toast their stuffing leftovers and use that for croutons!

Ingredients

1 Woodsong Herbs Black Friday Soup Start
½ lb cooked turkey or chicken
handful baby carrots
handful celery
1 cup celery, chopped
1 tbsp olive oil
1 onion, diced
1 cup carrot, diced
3 cloves garlic, minced
2 cups Yukon Gold potatoes, diced
1 head kale, stemmed and chopped
2 plum tomatoes, seeded and diced

Meat Options

Carson Valley Meats turkey
Sinclair Family Farm chicken

Method

1. Add turkey or chicken, baby carrots, and celery to a large pot. Cover with water and bring to a boil. Lower heat, partially cover, and simmer for about 2 hours.
2. Strain broth into 2 large bowls to cool. Then refrigerate overnight or use right away. Skim fat from the broth when you're ready to make the soup.
3. Heat olive oil over medium heat in a soup pot. Add onion, carrots, celery, and garlic. Cover and cook gently over medium-low heat, stirring occasionally, for 10 minutes.
4. Add potatoes and about 8 cups of broth. Cover and cook until potatoes are almost tender, about 10-15 minutes. Stir in kale and tomato and cook another 5 minutes. Add turkey or chicken and heat through.

Adapted from Reluctant Entertainer