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Indiana Bourbon Red Turkey Noodle Soup

I made this soup for the Second Annual Indiana Local Food Soup Swap with two Bourbon Red Turkey carcasses that we had leftover from Thanksgiving. The stock was incredible—so rich and flavorful from the fried turkey bones. You can use the carcass of a roasted turkey to make the soup, but if you ever fry a turkey, save the carcass to make this delicious soup. To find out more about Bourbon Red Turkeys visit the American Livestock Breeds conservancy website at <http://albc-usa.org>.

For the broth

2 carcasses from deep fried Bourbon Red Turkeys (can substitute oven roasted ones)
10 quarts of cold tap water

Place the carcasses and the water in a large soup pot over high heat.

Bring to a boil and lower the heat to medium.

Simmer for 2 hours, skimming off foam as necessary.

Remove the carcasses from the pot, place it in a bowl, and allow it to cool. When it's cool enough to handle comfortably remove the meat from the bones and reserve the meat for the soup.

Discard carcasses.

Line a large fine mesh strainer with three layers of cheesecloth and place it over a four cup glass measuring cup. Ladle the broth through the cheesecloth lined strainer into the glass measuring cup. This will remove any bits and pieces of turkey skin and other unwanted debris from the broth.

Store the strained broth and shredded turkey in separate glass or plastic containers in the refrigerator.

Makes about 10 quarts of stock.

For the noodles

2 large eggs
1 teaspoon salt
1 1/3 cups all purpose flour plus a few tablespoons extra for dusting your rolling surface

Beat eggs and salt together in a medium sized bowl.

With a fork, gently blend the flour into the egg mixture.

When the noodle dough comes together, remove the dough from the bowl.

Sprinkle a few tablespoons of flour on your rolling surface and rolling pin.

Place the dough on the floured surface and begin to knead the dough by hand until it becomes stiff and easy to roll.

Roll the dough out with the rolling pin into a 10 by 16 inch rectangle. Carefully roll the rectangle of dough from one of the 10 inch sides into a jelly roll.

Use a knife to cut the noodles into $\frac{1}{4}$ inch or $\frac{1}{2}$ inch slices. Gently unroll the noodles.

(NOTE: You can also use a pasta machine to roll the dough and cut the noodles.)

Place the cut noodles on the counter and allow to dry completely before using them in your recipes.

Store any unused noodles in a freezer safe bag or container in the freezer.

Makes about 10 servings of noodles.

For the soup

1 tablespoon butter

1 tablespoon olive oil

4 cups $\frac{1}{2}$ inch diced yellow onions

4 cups $\frac{1}{2}$ inch diced celery with leaves

4 cups $\frac{1}{2}$ inch diced carrots

10 quarts turkey stock

Cooked meat from two turkey carcasses, shredded into bite size pieces

2 recipes (see above) homemade, uncooked, dry egg noodles

one large bunch curly kale, cut into one inch strips, optional

Sea salt and freshly ground black pepper

Heat the butter and olive oil in a large soup pot over medium high heat.

When the butter is melted into the olive oil, add the onions, celery, and carrots. Cook, stirring occasionally, for about 5 minutes or until the vegetables just begin to soften.

Add the broth and bring up to a boil. Add the turkey and the noodles.

Boil until the noodles are cooked through.

Add the kale, if using, and cook until the kale is just tender.

Add salt and pepper to taste.

Remove from the heat and ladle into bowls. Serve immediately.

Serves 20.

(Note: Recipe can easily be halved. This soup freezes very well.)

Victoria Wesseler

*For more seasonal recipes and information about Indiana local food,
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