

# Wild Turkey and Wild Rice Soup

Scott Leysath makes a delicious soup from leftover Thanksgiving turkey thighs.



PREP TIME: 6 hours    COOK TIME: 1 hour    SERVINGS: 6

## INGREDIENTS

- 1/2 cup butter
- 1 cup carrot, peeled and diced
- 1 cup celery, diced
- 1 cup yellow onion, diced
- 3 garlic cloves, minced
- 1/2 cup flour
- 5 cups wild turkey stock
- 2 cups mushrooms, thinly sliced
- 2 cups whole milk
- 1 cup cooked wild rice
- 2 cups cooked wild turkey thigh meat, diced or shredded
- salt and pepper

## DIRECTIONS:

1. Melt half of the butter in a large stockpot over medium heat. Add next 4 ingredients and cook until onions are translucent.
2. Add remaining butter. When butter is melted, sprinkle flour over vegetables and stir often for 3 minutes. Stir in 1/2 cup turkey stock and continue stirring until smooth. Add remaining turkey stock, a little at a time, while stirring.
3. Add mushrooms and milk bring to a boil and simmer for 10 minutes. Stir in rice and turkey to warm. Season to taste soup with salt and pepper.