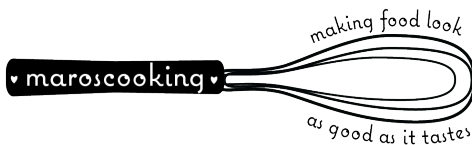


Turkey Barley Soup

For Turkey Stock:

- bones, carcass of turkey
- onion, quartered
- 1 carrot
- 1 stalk celery
- 3 garlic cloves
- 1 bay leaf
- 1 tablespoon peppercorn



For Soup:

- 2 tablespoons of butter
- 2 tablespoons of olive oil
- 1 leek, white and light green parts finely sliced and diced
- 1 onion chopped finely
- 3 garlic cloves, minced
- 2 medium carrots, chopped 1/2 inch dice
- 2 stalks celery, 1/2 inch dice
- 1/2 cups frozen corn
- 1 cup pearled barley
- 1 bunch minced sage
- 2-3 cups leftover turkey chopped
- Bells Seasoning (or a poultry seasoning of choice)
- salt and pepper
- chopped parsley for garnish
- leftover cranberry sauce/chutney for garnish (optional)

For Stock:

Take all remaining bones and carcass with turkey removed in a large stock pot with all other ingredients and 8-12 cups of water (this depends on the size of your turkey, but water level should nearly cover the bones). Bring water to a boil and continue to simmer covered for 1-2 hours until broth appears rich in color and fragrant. Drain bones and carcass and discard. Strain broth through a sieve and set aside for soup.

The stock can be refrigerated for a couple of days or frozen for about 3 months. If you have extra, it is a wonderful addition to rice or risotto.

For Soup:

Melt butter and oil and sauté leeks, onions, garlic, carrots, celery, sage and add seasoning along with salt and pepper to taste for about 10 minutes. Add corn and continue to sauté for an additional 2 minutes then add turkey stock. Bring stock to a boil and add barley then gently simmer for about 30 minutes. Add leftover turkey and let the flavors meld. Season with salt and pepper to taste. To serve, sprinkle with fresh chopped parsley and cranberry relish (I love this addition and it looks beautiful!) and serve hot with rolls of your choice.