

Old-fashioned turkey vegetable soup

1 roast turkey carcass, plus 1 l (4 cups) leftover turkey meat, cut into 2.5-cm (1-inch) cubes
30 ml (2 tbsp) vegetable oil
3 l (12 cups) of water (approx)
6 large carrots, cut into 1-cm (1/2-inch) rounds
4 large celery ribs, cut into 1-cm (1/2-inch) slices
2 large onions, chopped
6 sprigs parsley
5 ml (1 tsp) dried thyme
2 bay leaves
10 ml (2 tsp) salt
2 ml (1/2 tsp) freshly ground pepper
60 ml (4 tbsp) unsalted butter
3 large potatoes (about 500 g/1 lb), cut into 2.5-cm (1-inch) chunks
50 ml (1/4 cup) chopped fresh parsley
5 ml (1 tsp) dried marjoram

Using a heavy cleaver or knife, chop carcass into large pieces. In a stockpot or a large flameproof casserole, heat oil. Add carcass pieces and cook over moderately high heat, turning often, until pieces are browned, about 10 minutes.

Add enough cold water to cover by 5 cm (2 inches), about 3 l (12 cups). Add 2 carrots, 2 celery ribs and 1 onion. Bring to a simmer and skim off any foam that rises to the top. Add parsley sprigs, thyme, bay leaves, salt and pepper.