



## **Turkey Stew with Dumplings** *(What to do with Thanksgiving leftovers!)*

### **Ingredients: Stock**

- 1 leftover roasted turkey carcass, plus 3 c. turkey meat
- 1 onion, quartered
- 2 stalks celery, cut into 8 pieces
- 1 lb carrot, cut into ½" rounds
- 1 bay leaf
- 4 sprigs parsley, with stems
- 4 sprigs thyme, with stems

### **Directions:**

1. Pull turkey carcass apart into smaller pieces; set meat aside, place bones in large pot with, add cold water to just cover, about 5 quarts.
2. Add all ingredients to the pot, bring to a rolling boil, lower temp to a light simmer.
3. Cook for about two hours uncovered, or until starting amount is reduced by half.
4. Strain with fine mesh strainer and reserve the stock for the stew.

### **Ingredients: Stuffing Dumplings**

- 3 c. Stuffing
- ½ c. milk
- 4 egg whites
- 2 tbl. butter, melted
- 2 tbl. parsley, chopped
- ¼ tsp. ground thyme
- ½ tsp. garlic powder
- Salt, to taste
- white pepper, to taste

### **Directions:**

1. Place stuffing loosely in mixing bowl and set aside.
2. Combine rest of ingredients in a separate mixing bowl and whip until mixed.
3. Combine the seasoned wet ingredients with the stuffing and mix-well with your hands.
4. Let stand 15 min. before portioning, size should not exceed 1oz.

### **Ingredients: Stew**

- 3 c. chopped, cooked turkey
- 1 onion, chopped
- 2 stalks celery, chopped
- 3 potatoes, peeled and cubed
- 1 ½ c. carrots, chopped
- 1 ½ c. corn kernels
- 2 tablespoons poultry seasoning

- 1 tsp. onion powder
- 1 tsp. garlic powder
- 2 qts. turkey stock
- 1 tbsp. butter
- Salt and ground black pepper, to taste

**Directions:**

1. Heat a 5 qt. stock pot, add butter to melt.
2. Combine onion, celery, potatoes, carrots, corn and cook while occasionally stirring about 10- 12 min. just until tender.
3. Add poultry seasoning, onion and garlic powders to the sautéed vegetables followed by turkey stock and turkey meat. Bring to a simmer and cook for 15 minutes.
4. Add the stuffing dumplings to the simmering stew, cook for another 15 minutes at a low simmer.
5. Season to taste with salt and black pepper.