
LEWES OYSTER HOUSE

TURKEY & DUMPLING SOUP

Chef Sean Corea's perfect day after Thanksgiving meal!

SERVES 6-8

INSTRUCTIONS

INGREDIENTS

To Make the Turkey Stock:

For the Turkey Stock:

1 each turkey carcass, about a 7lb breast
12 cups water
1 each onion, diced
1 cup carrots, diced
2 stalks celery, diced
3 cloves garlic, minced
1 bunch fresh parsley, tied
to taste salt
to taste pepper
2 cups leftover cooked turkey, chopped
8 each fresh sage leaves, chopped

1. In a large soup pot, simmer turkey carcass with water, onion, carrots, celery, garlic, fresh parsley, salt and pepper. Bring to a boil then cook on medium heat for 1 hour.
2. Remove turkey carcass from the soup pot, skim to make sure no bones are left behind. Remove the bunch of parsley from the pot as well and discard.
3. Bring the broth and vegetables up to a boil.

To Make the Stuffing Dumplings:

For the Dumplings:

½ cup flour
2 cups leftover stuffing
2 each eggs, beaten
1 tablespoon chives, minced (+ extra for garnish)

1. Combine flour, stuffing, eggs, and chives. Mix until all the ingredients are blended well together. The dumplings will be sticky.
2. Reduce the soup heat to medium. Working in two batches, make small golf ball-sized dumplings and begin to carefully drop the dumplings into the soup pot. Repeat until you've used half the batter (reserve the other half of the batter for the next step). Carefully stir the soup and cook for 10 minutes.
3. Remove the first batch of dumplings from the soup and reserve warm. Continue to make and drop the remainder of the stuffing dumpling mixture. Cook for 10 minutes.
4. Add reserved cooked dumplings (first batch), 2 cups of leftover cooked turkey and sage. Reduce heat to low and simmer for 5 additional minutes.
5. Ladle soup into bowls. Top with additional chives if desired.

CHEF'S TIPS

1. **Stock:** If you don't have a carcass or maybe you don't feel like making your own stock you can use 12 cups boxed turkey stock or a chicken broth. Just boil the vegetables for 15-20 minutes until tender then follow stuffing dumpling recipe.
 2. **Dumplings:** I like to use a cookie scoop to scoop the dumpling mixture. It's extremely sticky and easier if you use the scoop. Make sure to cook the dumplings in two batches so they don't overcrowd the pot and stick together.
 3. **Mixing:** Once the dumplings are in the broth do not over stir the soup.
 4. **Turkey:** Make sure to add the cooked turkey in at the end so it doesn't become dried out.
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