

Creamy Turkey Soup

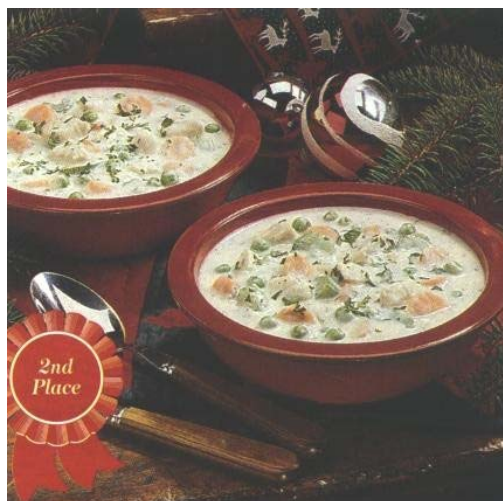
I always love to find ways to use up my left-over turkey. I am sure you can make this soup with chicken instead of turkey.

1 large onion, chopped
3 celery ribs with leaves,
cut into 1/4-inch pieces
6 Tbs. of butter

6 Tbs. all-purpose flour
1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. garlic powder
1/2 tsp. each; dried thyme, savory
and parsley flakes
1-1/2 cups milk

4 cups cubed cooked turkey
5 medium carrots, cut into 1/4-inch pieces

1 to 2 cups turkey or chicken broth
1 package (10 oz.) frozen peas



In a large kettle, sauté onion and celery in butter until tender, about 10 minutes.

Stir in the flour and seasonings; gradually add milk, stirring constantly until thickened.

Add turkey and carrots.

Add enough broth until soup is desired consistency.

Cover and simmer for 15 minutes.

Add peas; cover and simmer for 15 minutes or until vegetables are tender.

Yield: 6 to 8 servings (2 quarts).

NOTE: 3 Tablespoons of butter is all that is needed if you want to cut the fat in this soup.