

# CHICKEN/TURKEY BONE BROTH SOUP

PREP TIME: ~9-12HRS (MOSTLY PASSIVE)

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## *Ingredients:*

chicken/turkey carcass  
chicken/turkey meat (optional)  
celery  
onion  
carrots  
potatoes and/or pasta of choice  
lentils (optional)  
salt and peper  
other herbs and spices as desired

## *Directions:*

In a large pot, add the bones and enough water to submerge them. Add a halved onion and the celery tops to the pot, along with some salt and pepper. Simmer on low/medium heat for at least 6 hours (can be longer if you have the time). You may have to add water periodically as some will evaporate. Strain the broth from the bones into another pot. Pick through the bones to find any left over meat that can be added to the soup.

If there was a lot of meat left on the bone, you may not need to add any additional meat.

Add diced celery, carrots, potatoes, and lentils to the broth. Flavour with salt, pepper, and herbs as desired. Simmer on low/medium heat until the veggies are soft.

If you want to use pasta in your soup, add it to the pot once the veggies are almost soft, otherwise the pasta will be overdone.

