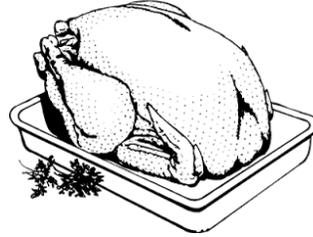


Wait!



Don't throw away those bones! You can make one more delicious meal...

How to make homemade broth. 8 easy steps

1. After you take most of the cooked meat from the bones for leftovers, put everything else (bones, skin, neck, wings, back, etc.) into a large pot.
2. Cover the bones with about 4 quarts of cold water and 1 Tablespoon of vinegar; then let it sit for 30 minutes.
3. Optionally you can add 1 carrot, peeled and chopped; 1 stalk of celery, chopped; and 1 onion, peeled and chopped. This adds even more flavor.
4. Heat everything over medium heat, uncovered, until the water starts to boil. Immediately reduce the heat so the water barely simmers. Skim off any scum that comes to the top. Cover the pot loosely.
5. Simmer 4 to 6 hours or as long as 12 hours for best nutrition, adding more water as needed to keep the bones covered.
6. Remove the bones and cooked vegetables and discard. Save the liquid and pour it through a strainer into a large bowl.
7. Store this broth in the refrigerator until ready to use, or freeze for longer storage.
8. The fat that forms on the top can be used for cooking. Use the broth in place of canned chicken broth in any recipe, or use the recipe below to make soup.

Turkey Rice Soup

ingredients

4 cups homemade broth

¼ cup rice (brown or white)

½ onion, diced

1 stalk celery, thinly sliced

1 carrot, peeled, cut lengthwise and then thinly sliced

Leftover turkey meat, diced

1 teaspoon salt (or to taste)

ground pepper to taste

preparation

Combine the broth and rice in a large saucepan over high heat. Bring to a boil, reduce heat and simmer to cook until the rice is tender (15 minutes for white, 40 minutes for brown). Add the vegetables and simmer another 15 minutes. Add the cooked turkey. Season to taste with salt and pepper.