

## Turkey & Rice Soup



### Soup

- 7 to 9 pound turkey breast carcass
- 2 gluten-free chicken-flavored bouillon cubes
- 1/2 cup coarsely chopped sweet onion
- 1 teaspoon dried garlic
- Water
- 3 ribs celery, sliced
- 3 medium carrots, peeled and sliced
- 1 (10 to 12 ounce) bag frozen green beans, thawed
- 1 (10 to 12 ounce) bag frozen whole kernel corn, thawed
- 2 to 3 cups turkey gravy
- 1 1/2 cups white rice, uncooked

**In a large stockpot**, combine turkey carcass, bouillon cubes, onion, garlic, and enough water to cover carcass. Bring the mixture to a boil. Reduce heat to medium-low and cook for 1 1/2 hours. Remove and debone carcass. Strain and reserve liquid. Return meat, onion, and liquid to stockpot.

**Add** celery, carrots, and frozen green beans. Cook over medium-low for 45 minutes, or until vegetables are tender. Add corn and turkey gravy. Cook an additional 30 minutes. Add rice and reduce heat to low. Cover and cook for 30 minutes, stirring every 10 minutes. Serve warm.

**Cook's Note:** This soup makes a wonderful side for hot or cold sandwiches. Serve with your choice of Dreamees mix crackers, biscuits, or a batch of Cornbread for a satisfying meal.