

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Turkey Bone Soup Xochitl Style

Usually made with chicken, this soup is even better with turkey leftovers. Serve with hot flour tortillas and sopapillas for dessert, if you want an authentic tastes...

*2 Tbsp oil (olive or vegetable)
1 cup long-grain white rice
1 large shallot, peeled and finely diced
1 carrot, peeled and finely diced
½ tsp ground cumin
¼ tsp cayenne pepper
2 cup hot water
1 turkey carcass, after Thanksgiving
5-6 can fat-free chicken broth
½ cup celery, finely diced*

*2 cup shredded leftover turkey
1 medium onion, finely diced
1 can (15 oz) petite diced tomatoes
2-3 Tbsp chopped fresh cilantro
2-3 Serrano chiles
2 tsp fresh lime juice (1 lime)
salt to taste
two avocados, sliced crosswise
grated Cotija or Manchego cheese*

In a medium saucepan, heat oil over medium-high heat. Sauté rice with shallot until rice turns opaque; do not scorch! Add carrot, cumin and cayenne and sauté for 1 more minute, then add hot water and stir until mixture boils. Reduce heat to simmer and cook, covered, for 18-20 minutes. Set aside to cool.

Meanwhile, prepare the turkey bones for soup by separating meat and breaking bones to fit in the pot. Place in large stockpot with broth and celery. Bring to a boil and skim any foam. Reduce heat to low and simmer for 20 minutes. Add turkey meat and bring to a boil.

In a medium bowl, combine onion, tomatoes, cilantro, chile slices and lime juice. Stir in tomato mixture and when mixture boils again, turn heat down to a simmer. Cook 5-10 minutes. Serve in large, earthenware bowls; top with cheese and avocado slices. This stuff is particularly yummy with hot, buttered flour tortillas on the side!

Yield: Eight to ten servings
Preparation time: 30 minutes
Cooking time: 35 minutes

