

# **TURKEY AND DUMPLING SOUP**

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## **WHAT YOU NEED**

### Soup

- 4 Cups Turkey/Chicken Broth/Stock
- 2 Cups Turkey/Chicken, Cooked and Shredded
- 2 Tbsp Butter
- 2 Tbsp Flour
- 1 Cup Diced Onion
- 1 Cup Sliced Carrots
- 1/2 Cups Green Beans
- 1/2 Cup Sliced Peppers
- 1-2 Cans Mixed Vegetables, Strained
- 1/2 Tbsp Dried Thyme

- 1/2 Tbsp Ground Sage
- 1 tsp Garlic Powder
- Large Dutch Oven/Stock Pot and Lid
- Label

### Dumplings

- 1 Cups Flour
- 2 tsp Baking Powder
- 1 tsp Sugar
- Pinch of Salt
- 1 Tbsp Cold Butter
- 1/2 Cup Milk
- Bowl and Mixer

## **DIRECTIONS**

- Heat your Dutch oven/stock pot over medium high heat. Add your butter and flour. Stir constantly until mixture turns golden.
- Add your vegetables and 1/4 cup stock, then cook for 5 minutes. Add your remaining stock and spices, then bring to a boil and stir occasionally.
- While Soup is heating, Mix together dry dumpling ingredients into a bowl. Cut in butter until mixture is crumbly, then add milk. Mix.
- Add shredded meat to your soup and return to a boil. Once boiling, add batter a spoonful at a time to boiling soup. Once all batter balls are added, sprinkle with thyme, then cover and boil for 15 minutes.
- Remove from heat, and let cool 15 minutes before eating.