



## Easy Leftover Turkey Dumpling Soup

Makes: 8 servings (about 3 quarts)

### Ingredients

#### Soup:

- 6 tablespoons butter, divided
- 1 large onion, chopped
- 5 medium carrots, chopped
- 5 medium stalks celery, chopped
- ¼ cup all-purpose flour
- 6 cups chicken broth
- ½ teaspoon salt
- ½ teaspoon pepper
- 4 cups coarsely shredded cooked turkey
- 1 cup frozen peas

#### Dumplings:

- 1½ cups all-purpose flour
- 1½ teaspoons baking powder
- ½ teaspoon salt
- ¼ teaspoon poultry seasoning
- ¼ teaspoon pepper
- ¾ cup whole buttermilk
- 1 large egg
- 3 tablespoons butter, melted
- Garnish (optional): chopped fresh parsley

### Directions

1. For soup: In a large Dutch oven, heat 2 tablespoons butter over medium heat. Add onion, carrots, and celery, and cook, stirring frequently, until tender, 5 to 6 minutes. Stir in remaining 4 tablespoons butter until melted. Stir in flour until combined; cook, stirring constantly, for 2 minutes. Gradually stir in broth, salt, and pepper. Bring to a boil; reduce heat to medium-low, cover, and simmer for 30 minutes. Stir in turkey and peas; return mixture just to a boil.
2. Meanwhile, for dumplings: In a medium bowl, whisk together flour, baking powder, salt, poultry seasoning, and pepper.
3. In a small bowl, whisk together buttermilk, egg, and melted butter. Using a fork, add buttermilk mixture to flour mixture, stirring just until moistened. Using a scoop or measuring cup, gently drop dough by ¼ cupfuls into simmering soup, leaving space between dumplings.

Cover and simmer until a wooden pick inserted in center of dumplings comes out clean, about 20 minutes. Garnish with parsley, if desired.

**Prep Tip:** You can use one (16.3-ounce) can of refrigerated homestyle biscuits as a substitute for homemade dumplings! Drop into soup as directed for dumplings and proceed with recipe as directed.

**Prep Tip:** One cup of milk may be used in place of buttermilk.

**Prep Tip:** Three cups of frozen peas and carrots can be used in place of fresh carrots and frozen peas. Add as directed for peas.

**Pro Tip:** Cooked, leftover turkey is good for 3-4 days. To save for even longer, pop it in the freezer to save for up to six months!

**Pro Tip:** If you don't have baking powder, but have baking soda - no worries! Baking powder is just baking soda + an acid (think cream of tartar, lemon juice or white vinegar). To substitute your baking powder with baking soda + an acid, mix  $\frac{1}{2}$  teaspoon of acid with  $\frac{1}{4}$  teaspoon of baking soda. This ratio will give you an equivalent of 1 teaspoon of baking powder.

