

Turkey Soup

Source: Oma with Additions Inspired By Barbara Allen - 2007

Ingredients

- 2 Turkey Legs
- 2 Carrots
- 2 Celery
- 1 Onion
- Salt And Pepper
- Spinach, Tomato, Scallions, Parmesan Cheese

Method

Put turkey legs in a deep pot and just cover with water. Add onion, chopped carrots, celery, salt and pepper and bring to a boil. Lower temperature and simmer for at least 2 hours...longer is better.

Remove meat from legs and put it back into soup. It is done when it tastes right.

Just before serving, add spinach to soup. Ladle into individual bowls and top with chopped tomato, scallions and grated parmesan cheese. It is beautiful and delicious.