



SMOKED TURKEY POTATO SOUP

NOTHING SAYS COZY NIGHT LIKE A WARM BOWL OF SOUP. WITH POTATOES AND SMOKED TURKEY, THIS CREAMY SOUP IS FOR ANYONE WHO WANTS A WARM, HEARTY, FEEL-GOOD MEAL.

PREP TIME:

15 MIN

COOK TIME:

75 MIN

TOTAL TIME:

90 MIN

SERVES:

8 PEOPLE

INGREDIENTS

- 2 Frick's smoked turkey drums
- 5 large russet potatoes, peeled & cubed
- 2 large, 22.6 oz cans cream of mushroom soup
- 1, 32 oz box turkey broth
- 1 yellow onion, chopped
- 4 tsp. minced garlic
- Salt & pepper to taste

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Remove meat from the turkey bones, careful not to include any tendons. Place the bones at the bottom of a large, deep roasting pan.
3. Chop the turkey meat, then add it and all other ingredients to the roasting pan. Mix ingredients the best you can around the bones.
4. Bake for 1 hour and 15 minutes or until warmed to your liking. Remove from oven. Bones that were used to add flavor can now be removed and thrown away if desired.
5. Serve and enjoy!

NOTE: If the soup isn't thick enough for your liking, mixing in a bit of corn starch after baking should thicken it nicely.

• FAMILY OWNED FOR FIVE GENERATIONS •

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