

Roast Turkey Dinner Soup with Cranberry Gelee

Yield: 12 — 4 ounce portions

Ingredients

Soup Ingredients:

- 2 pounds Fresh Turkey Breast
- 1 tablespoon Fresh Thyme, chopped
- 1 tablespoon Fresh Rosemary, chopped
- 1 teaspoon Olive Oil
- Salt and Pepper, to taste
- 4 Red Bliss Potatoes, rough cut
- 1 Large Onion, medium dice
- 2 Carrots, peeled & medium dice
- 3 Celery Ribs, medium dice
- 1 cup Green Beans, cut
- 4 ounces Salted Butter

- 4 ounces All-Purpose Flour
 - 6 cups Turkey Broth
 - 2 cups Buttermilk
 - 1/8 teaspoon Black Pepper, freshly ground
- Optional Garnish: Micro Mirepoix

Gelee Ingredients:

- 1 cup Dried Cranberries, finely chopped
- 2 cups Orange Juice, freshly squeezed
- 1 teaspoon Fresh Sage, minced

Method

Soup Method:

1. Preheat oven to 375 degrees
2. Rub turkey breast down with olive oil, thyme, rosemary, and salt and pepper
3. Place potatoes in a roasting pan and place seasoned turkey directly on top of potatoes
4. Roast in preheated 375 degree oven until the turkey breast internal temperature reaches 165 degrees
5. Remove turkey from pan and “deglaze” pan with turkey broth, reserve
6. Meanwhile, in a large saucepan (pot) melt butter and stir in carrots and onions
7. Cook until onions are translucent and lightly browning
8. Vigorously stir in flour (until free of lumps) and continue cooking for 5 minutes

9. Add celery, turkey broth, and buttermilk
10. Bring to a boil (stirring occasionally), then reduce to a simmer and continue cooking for about 30 minutes
11. Dice cooked turkey breast
12. Add potatoes, diced turkey breast, and freshly ground black pepper to saucepan (pot) containing the boiling liquid mixture
13. Simmer an additional 15 minutes and adjust seasoning to taste
14. Top with a small quenelle of cranberry gelee and a pinch of micro mirepoix

Gelee Method:

1. Combine all ingredients and cook on medium high flame until all moisture has evaporated (about 15 minutes)
2. Spread out and let cool

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