

## Idiot's Kitchen Shopping List –

### Turkey (or chicken) Soup with Herbed Cornmeal Dumplings

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com)



For the soup:

- 1 large onion, chopped
- 2-3 ribs celery, chopped
- 2-3 carrots, chopped
- 1-2 Tablespoons olive oil
- 12 cups homemade turkey broth\*
- 3-4 cups turkey meat, shredded\*
- 1 (16 oz) bag of frozen mixed vegetables
- 1 teaspoon each thyme, tarragon, oregano (or poultry seasoning)
- 1 bay leaf
- Salt & Pepper

For the dumplings:

- 2/3 cup flour
- 1/3 cup cornmeal
- 1 ½ teaspoons baking powder
- 1 Tablespoon finely chopped fresh herbs (rosemary, thyme, sage)
- Salt & Pepper
- ½ cup buttermilk
- 1 Tablespoon olive oil



Note: To make homemade turkey or chicken stock, you need the bones from a Thanksgiving turkey or chicken parts (backs, legs, necks, etc.) and also some extra celery, carrots, and onions.