

Turkey Noodle Soup

Ingredients

1 turkey carcass	1/4 tsp. marjoram	salt and pepper
1 onion, finely chopped	1/4 tsp. thyme	2 tsp. soya sauce
small handful celery leaves, finely chopped	1/4 tsp. sage	2 cups fine egg noodles
1/4 tsp. savory	1/4 tsp. curry powder	chopped parsley

Instructions

1. Cover turkey carcass with cold water. Bring to a boil then simmer for several hours.
2. Remove bones and meat from broth, chop meat, and return to broth.
3. Cool broth and skim off fat.
4. Return broth to boiling and add onion, celery leaves, seasonings, and soya sauce.
5. Simmer gently for 3 hours. Add egg noodles 30 minutes before serving.
6. Serve, topped with chopped parsley.