
TURKEY SOUP WITH DUMPLINGS

1 meaty turkey carcass
10 cups water
1 Tbsp instant chicken bouillon
3 carrots, sliced
2 onions, chopped , divided
4 celery stocks sliced, divided
3 med. Potatoes, peeled and cubes
¼ cup parsley
salt and pepper to taste
1 tsp. ground sage
2 bay leaves
1 cup frozen peas
1 cup fresh mushrooms, sliced OR
1 can sliced mushrooms (drained)
Cut up turkey carcass to fit into a large pressure cooker, Add water, and chicken bouillon, onions and celery. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 20 minutes. Remove from the cooker from the heat and use the quick or cold water release method. When carcass is cooled enough to handle remove meat from bones, discard bones. Return meat to cooking liquid along with potatoes, carrots, onions, celery, parsley, salt, bay leaf, peas, and mushrooms. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 3 minutes if adding dumplings, or 6 minutes without dumpling. Remove from the cooker from the heat and use the quick or cold water release method. For a thicker broth mix 1 tablespoon cornstarch into ½ cold water and slowing stir into gently simmering soup.

Bisquick Dumplings:

2 cup Bisquick
2/3 cup milk
Mix together and beat slightly with a fork.
Drop dumplings on top of bubbling soup

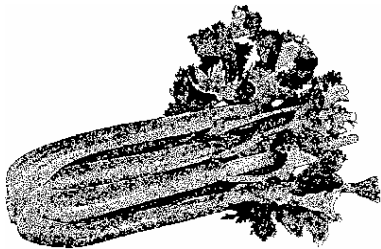
and cover with regular lid. Use a pie pan or pizza pan if you don't have a regular lid for your cooker. Cook over low heat for 15 minutes without lifting the lid. Serve immediately. serves 6.

TURKEY AND BARLEY SOUP

1 meaty turkey carcass
1 lg. or 2 sm. bay leaves
1 tbsp. salt
1 tsp. Pepper
1 tbsp. minced garlic
½ cup pearly barley
Place carcass (break up if needed to fit), add all above ingredients to pressure cooker with enough water to ½ fill cooker. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 20 minutes. Remove from the cooker from the heat and use the quick or cold water release method. Remove carcass and pick off remaining meat when it is cool enough to handle. Return meat to pot and add the remaining ingredients:
2 c. carrots, thinly sliced
2 c. onions, coarsely chopped
2 c. cabbage, chopped
2 c. cauliflower flowerets
1 c. celery, thinly sliced
2 c. pasta (shells are good)
Push pasta under other ingredients, add more water to cover pasta. Add salt and pepper and stir. Bring to full pressure once more and cook 5 minutes. De-pressurize pan by running cool water over lid in sink. Open, check vegetables for tenderness. Adjust seasonings to taste.

TURKEY VEGETABLE SOUP

1 tablespoon olive oil
2 cloves garlic, finely minced
1 35-oz. can tomatoes, coarsely chopped, with juice
8 small red potatoes, scrubbed
2 large carrots, peeled and chunked
1 large onion, peeled, coarsely chopped
3 stalks celery, finely chopped
½ cup mushrooms, sliced
1 teaspoon dried oregano
½ teaspoon dried rosemary leaves
1 bay leaf
2 strips orange zest
salt and pepper to taste
turkey drumstick, wings (or over leftover pieces), skinned
10 ounces defrosted frozen green beans
1 ½ cups frozen or canned corn kernels
1/3 cup finely minced parsley or coriander
Salt and pepper to taste
Heat the oil in the cooker and saute the garlic for 10 seconds. Add the tomatoes, potatoes, carrots, onions, celery, mushrooms, oregano, rosemary, bay leaf, orange zest and salt. Settle the turkey pieces into the soup. Lock the lid in place and over high heat, bring to high pressure, then adjust the heat to maintain the high pressure. Cook for 12 minutes. Use a quick-release method, and then remove the turkey pieces and cut the meat from the bone, chunk it up, and then return it to the gently simmering pot. Stir in the green beans, corn, parsley and cook over medium heat until the vegetables are cooked, about 3-5 minutes. Adjust seasonings before serving. Makes 6 servings



TURKEY GUMBO

2 turkey legs and wings (other leftover pieces can be added)
3 quarts water
1 to 2 tsp salt (to taste)
1 bay leaf
2 tablespoon minced garlic
1 tsp each: cayenne, thyme, basil, black pepper
2 chicken bouillon cubes
1 large bell pepper, chopped
2 pounds okra, sliced
16-oz can tomatoes, chopped
2 stalks celery, sliced
1 bunch green onions, chopped
1 yellow onion, chopped
1 cup long grain white rice
1/2 cup oil
1/2 cup flour
In a large pressure cooker add turkey pieces, garlic, bay leaf, cayenne, black pepper, basil and thyme. Add water to ½ full and stir in bouillon cubes and rice. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 20 minutes. Remove the cooker from the heat and use the quick or cold water release method. Remove turkey from stock and allow to cool; remove meat from bones and chop into small pieces and return to the gently simmering pot. Add okra, onions, bell pepper, tomatoes, meat to turkey stock. Return to pressure and cook 5 minutes. Remove from heat and let pressure drop on it's own. To make the roux combine oil and flour in an iron skillet and cook over medium heat, stirring constantly until flour is chocolate brown (be careful not to burn it). Slowly stir the roux into the turkey mixture and simmer to combine ingredients. Serves 6.

**CREAMY TURKEY AND CORN
CHOWDER**

1/2 teaspoon olive oil
1 cup chopped onions
1 teaspoon minced garlic
1 14 ½ ounce can fat-free chicken broth
1 10 3/4 ounce can cream-of-chicken soup
1 4 ounce can chopped green chilies
2 cups diced cooked turkey
1 14 ½ ounce can cream-style corn
1 14 ½ ounce can whole kernel corn, drained
1/2 teaspoon chili powder or more to taste
1/2 teaspoon ground cumin
salt and pepper to taste

1 5 ounce can fat-free evaporated milk
1 cup grated cheddar cheese
Heat the olive oil in a pressure cooker. Sauté onions and garlic. Add the chicken broth and the cream-of-chicken soup, mix well. Add the chicken, cans of corn, chili powder and cumin. Stir to mix well. Lock the lid in place and bring to pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 4 minutes. Remove the cooker from the heat and use the quick or cold water release method to drop the pressure and open the lid. Stir in the milk and cheese, simmering until bubbly hot. . Serve at once, garnished with chopped green onions. Makes 6-8 servings.

**TURKEY AND GARDEN
VEGETABLE SOUP**

1/2 cup chopped turnips
1/2 cup chopped rutabagas
1 med onion, chopped
1/2 cup chopped celery
1 cup coarsely grated carrots
1 cup squash of your choice
1 cup chopped zucchini
4 red potatoes, unpeeled, diced
2 cup fresh green beans, 2 inch cuts

3 cups cooked turkey, white meat only
6 to 7 cups water
3-ozs. canned tomato paste
1 cup prepared salsa
1 tablespoon mince garlic
1/4 tsp ground cumin
1/2 tsp oregano
Sauté onion and garlic. Add all ingredients. Lock the lid in place and bring to pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 5 minutes. Remove the cooker from the heat and use the natural release method to drop the pressure. Adjust seasonings as needed. Top with toasted croutons. Servings: 6

**TURKEY SOUP WITH CORN AND
WILD RICE**

2 carrots, diced
1 onion, finely chopped
1 red bell pepper, chopped
8 cups stock (homemade or canned)
4 cups whole kernel sweet corn*
½ cup wild rice
½ long grain white rice
salt & pepper to taste
1 tablespoon lemon juice
½ cup chopped, packed cilantro
In a large pressure cooker, sauté the carrots and onion over medium heat until the onion is golden. Add the stock, corn, and wild rice. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 5 minutes. Remove from the cooker from the heat and use the natural release method. Add lemon juice and cilantro. Serve hot. (serves 8)

TURKEY CARCASS SOUP

Carcass and large bones of a roasted turkey (discard skin)

2 Stalks of celery

2 carrots, coarsely chopped

1 onion, coarsely chopped

few sprigs of fresh parsley or cilantro

Water to cover ingredients

Place all of the ingredients into the pressure cooker. Cover with water. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 20 minutes.

Remove the cooker from the heat and use the quick or cold water release method to drop the pressure and open the lid. Remove vegetables and discard. Remove all bones and pick off the meat, return meat to pot. To the fresh stock, add:

1 onion, diced

2 stalks diced celery

2 diced carrots

¼ cup chopped fresh parsley

1 teaspoon ground thyme

1 teaspoon ground sage

2 teaspoon minced garlic

salt and pepper to taste

Add more water if needed. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 6 minutes.

Remove from the cooker from the heat and use the quick or cold water release method to drop the pressure and open the lid. Add the following ingredients:

1 peeled, seeded and diced tomato*

2 cups chopped cooked turkey meat

½ cup tiny pasta (stars, orzo, alphabet)

1 cup frozen mixed veg (peas, corn, carrots)

Return to heat and using a regular lid ** continue to cook until pasta is tender. If you like your stock a little thicker, stir together ¼ cup cornstarch & ½ cup cold water. Add to soup mixture when pasta is tender, heat to

just boiling, stirring. Taste for salt and pepper. Serves 6.

*Cooks Notes: * To peel a tomato, dip in boiling water for 30 seconds- skin slips right off. **If your cooker doesn't have a regular lid use a metal pie tin.*

TURKEY TORTILLA SOUP

1-1/4 cups chicken broth

12 (6 inch) corn tortillas, cut in ½ inch strips

1-1/4 cups green enchilada sauce

1-1/4 cups red enchilada sauce

1 teaspoon ground cumin

2 cups cooked turkey, chopped

1 cup half-and-half

1 onion, chopped

1 tomato, chopped

1 jalapeno pepper, seeded and minced

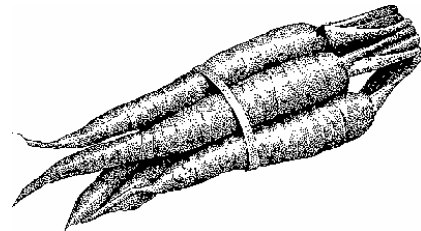
1 avocado - peeled, pitted and diced

1 cup shredded Cheddar cheese

Combine chicken stock, green and red enchilada sauces, turkey, onion, tortilla strips and cumin in a large pressure cooker.

Lock the lid in place and bring to pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 5 minutes. Remove the cooker from the heat

and use the quick or cold water release method to drop the pressure and open the lid. Simmer over low heat and slowly add half-and-half, stirring frequently to heat through but do not boil. Divide soup among four bowls and garnish with diced tomato, jalapeno, avocado and cheese. Makes 4 servings.



RICH AND CREAMY TURKEY AND RICE SOUP

- 1 c uncooked rice
- 1 sm onion chopped
- 1 cup sliced celery
- 1/2 c butter
- 3/4 c flour
- salt and pepper to taste
- 4 c broth or stock
- 2 c half and half
- 1 1/2 c cooked chopped turkey
- 8 ea slices bacon
- 3 T dry sherry

In a large pressure cooker cook the bacon until crisp, drain on paper towel and then crumble, set aside. Drain off all but 2 tablespoon of grease. Sauté onions and celery in remaining bacon drippings. Add broth and bring to a boil. Add rice, Lock the lid in place and bring to medium (10psi) pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 5 minutes. Remove from the cooker from the heat and use the natural release method. While waiting for pressure to drop: In a medium sauce pan or skillet melt butter. Stir in the flour, salt and pepper, cook 1 minute stirring until smooth and bubbly. Slowly stir in the milk and cook until slightly thickened. When pressure drops, remove the lid and slowly stir the milk mixture into the rice mixture, add turkey and remaining ingredients and heat gently. Adjust seasonings and garnish with bacon bits.

CREAM OF TURKEY SOUP

- 3 cups cooked turkey meat, chopped
- 3-4 cups any leftover vegetables-
- 1 onion, diced
- 3 medium tomatoes, chopped
- 2 quarts turkey or chicken stock OR equal parts stock and water with chicken bouillon cubes
- 1 bay leaf
- 2 tablespoon dried basil
- 2 tablespoon dried thyme
- 2 cups leftover mashed potatoes (not instant)
- 2 cups heavy cream
- Salt & pepper to taste

Put turkey, the onion and tomatoes in a large pressure cooker. Cover with turkey stock, and add herbs. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 8 minutes. Remove from the cooker from the heat and use the quick or cold water release method. Return to heat, simmering and stirring in leftover vegetables, add potatoes and cream, stirring to thicken. If too thick, add a little milk. Adjust seasoning if desired. Serves 4-6.



CREAMY TURKEY AND RICE SOUP

- 1 turkey carcass
- 4 quarts water
- 1 cup butter
- 2-3 cups leftover turkey meat
- 1 cup all-purpose flour
- 3 onions, chopped
- 2 large carrots, diced
- 2 ribs celery, diced
- 1 cup long-grain rice (raw)
- 2 teaspoons salt
- 3/4 teaspoon pepper
- 2 cups half-and-half

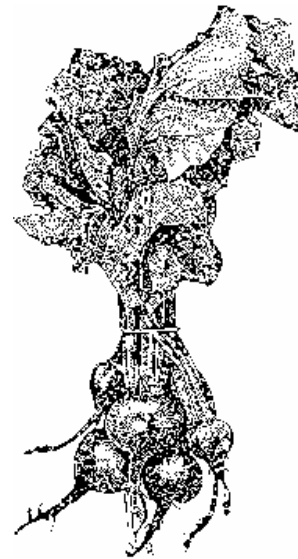
Place turkey carcass and water in a large pressure cooker. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 25 minutes. Remove from the cooker from the heat and use the quick or cold water release method. Remove carcass from broth, and pick meat from bones. Add enough leftover turkey meat to equal 3 cups. Measure broth; add water if necessary to measure 3 quarts, return to heat and bring to a boil. Add onion, carrot, celery, seasonings, turkey and rice. Stir well. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 5 minutes. Remove from the cooker from the heat and use the quick or cold water release method. Heat butter in a separate sauce pan; add flour, and cook over medium heat, stirring constantly, 5 minutes. (Roux will be a very light color.) into roux; cook over medium heat 10 minutes, stirring often. Slowly add half-and-half, and cook until thoroughly heated. When the pressure drops open the lid and add the roux slowly, stirring while mixture simmers and thickens..

Yield: 4 1/2 quarts

TURKEY PASTA FAGIOLI

- 1 lb. uncooked rigatoni pasta
- 1 garlic clove, minced
- 2 tbs. olive oil
- 1 med. Onion chopped
- 2 bunches broccoli-rabe, cleaned and trimmed
- 1 1/2 cups leftover turkey pieces
- 1 can (15-16 oz.) cannellini beans, drained
- 1/4 cup drained sundried tomatoes, chopped
- 1 can (13 3/4 oz.) chicken broth
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1/4 cup grated Parmesan cheese

In a large pressure cooker, sauté onion and garlic in oil until lightly browned. Add broccoli-rabe and toss to coat; stir in turkey, beans, pasta, tomatoes, broth, salt, and pepper. Add water of needed to cover pasta. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 5 minutes. Remove from the cooker from the heat and use the natural release method. After pressure drops serve hot with a sprinkle of cheese on top of each serving. Serves 4-5.



HEARTY TURKEY SOUP WITH PARSLEY DUMPLINGS

1 picked over turkey carcass
12 cups water
1-1/2 cups chopped celery
5 carrots
1 onion, quartered
2 teaspoons salt
3/4 teaspoon dried thyme
1 cube chicken bouillon
1 bay leaf
1/4 cup and 2 tablespoons
all-purpose flour
1/2 cup milk
1 small rutabaga, peeled cubed
1/2 teaspoon ground black pepper
3-4 cups leftover turkey, cubed
1/2 cup chopped parsley
2 slices white bread, quartered
1-1/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup milk
1/4 cup butter, melted

Combine turkey carcass, water, 1 cup celery, 2 carrots, onion, 2 teaspoons salt, thyme, bouillon, and bay leaf in a large pressure cooker. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 25 minutes. Remove the cooker from the heat and use the quick or cold water release method to drop the pressure and open the lid. Discard skin, skim off fat using ladle or fat separator. Pick meat off bones when cooled. Reserve meat. Add remaining carrots, rutabaga, ground pepper, remaining 1/2 cup celery, and. Return to pressure for 4 minutes. Remove the cooker from the heat and use the quick or cold water release method to drop the pressure and open the lid. Return to heat and simmer gently while prepare the dumplings:

Parsley Dumplings

Combine parsley and bread in processor; whirl until medium size crumbs. Add 1 1/4 cups flour, baking powder, and salt; process just until combined. Add 1/2 cup milk and butter; process using on-off pulses just until blended. Drop mounded tablespoons of dumpling mixture into soup. Add a regular lid and to not uncover, continue cooking 12-15 minutes or until dumplings are done.

GOLDEN TURKEY SOUP

meaty turkey carcass
6 cups chicken broth
6 cups water
2 onions, sliced
4 carrots, chopped
2 pounds yams, thinly sliced
3 cloves garlic
1 cup yellow split peas
2 cups half-and-half
2 tablespoons curry powder
2 tablespoons brandy
Salt to taste Pepper to taste
Croutons and chopped parsley, for garnish
Remove skin from turkey. Combine broth, water, onions, carrots, yams, garlic and split peas in pressure cooker. Add turkey. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 20 minutes. Remove the cooker from the heat and use the quick or cold water release method to drop the pressure and open the lid.. Remove turkey bones from cooker. Cut meat from bones; discard bones and reserve meat. Purée broth and vegetable mixture in batches in blender or food processor. Return purée to cooker; add turkey meat and half-and-half, curry powder, brandy, salt and pepper. Simmer uncovered 15 minutes or until heated through. Garnish with croutons and chopped parsley. Makes 12 servings

TURKEY AND-STUFFING SOUP

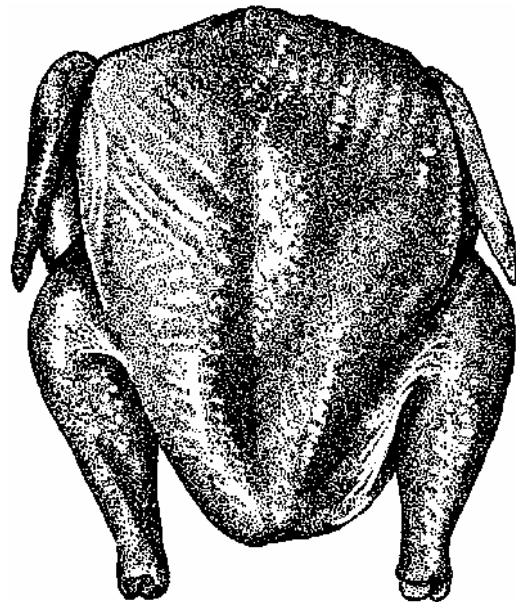
- 1 turkey carcass with any skin, broken into pieces
- 2 ½ qt Cold water
- 3 Carrots; thickly sliced
- 3 Celery stalks with leaves - sliced
- 1 Onion; chopped
- ½ c Chopped parsley
- 1 Bay leaf
- 1 ts Dried thyme; crumbled
- potatoes, diced
- 2 ½ c Leftover turkey stuffing
- 2 c Leftover Turkey gravy
- salt and pepper to taste

Combine turkey carcass, water, carrots, celery leaves, onion, parsley, bay leaf, thyme in a large pressure cooker. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 20 minutes. Remove the cooker from the heat and use the quick or cold water release method to drop the pressure and open the lid. Remove the meat from the bones, Remove and discard skin and celery leaves, strain off any excess grease. Add more water if needed. Return meat to cooker add celery, potatoes, stuffing, gravy, salt and pepper. Stir and break up all clumps of stuffing. . Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 5 minutes more. Remove the cooker from the heat and use the quick or cold water release method to drop the pressure and open the lid.. Adjust seasoning to taste. Serve hot. Yield: 8 servings

TURKEY AND SAUSAGE GUMBO

- ¼ c. oil
- ½ c. flour
- 2 large onions, diced
- 3 ribs celery, chopped finely
- ½ bell pepper, minced
- 2 links sausage, sliced
- 3 c. diced cooked leftover turkey
- 3 qt. chicken stock (OR part stock/water)
- 1 pkg frozen okra
- 1 pkg frozen mixed veggies
- salt & pepper to taste
- 1 T. oregano

Make a dark roux with the oil and flour. When a dark, rich brown in color , add roux to onions, celery and bell pepper. Sauté until tender. Add the sliced sausage, cooking until sausage is lightly browned. Add turkey, stock, and seasonings Lock the lid in place and bring to pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 5 minutes. Remove the cooker from the heat and use the quick or cold water release method to open the lid. Add frozen veggies and continue simmering until tender. Serves 6.



OLD-FASHIONED SPLIT PEA SOUP WITH TURKEY

1 pound green split peas (2 ¼ cups)
2 ½ quarts water
3 cups leftover turkey meat
1 ½ cups sliced onion
½ teaspoon pepper
¼ teaspoon garlic salt
¼ teaspoon marjoram
1 cup diced celery
1 cup diced carrots
Salt to taste

Add onion, celery and carrots, pepper, garlic salt and marjoram and peas to the pressure cooker, cover peas with water by 2 inches. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 9 minutes. Remove the cooker from the heat and use the natural release method to drop the pressure before opening the lid. Add meat to soup simmer slowly until heated through. Adjust seasoning to taste.

Cooks Note: For a creamier, thick soup take 2 cups of the peas and veggies and puree in a blender then return to soup. This releases the starches and will thicken the soup naturally.

TURKEY AND TOMATO SOUP

4 lbs tomatoes, seeded and chopped (about 8 large tomatoes)
3 med. green peppers, chopped
2 can (14 1/2 oz. ea.) chicken broth
1 ½ t. beef bouillon granules
2 garlic cloves, minced
1 t. dried oregano
1 t. dried basil
½ t. pepper
3 c. cubed cooked turkey
3 c. cooked elbow macaroni
minced fresh basil, optional

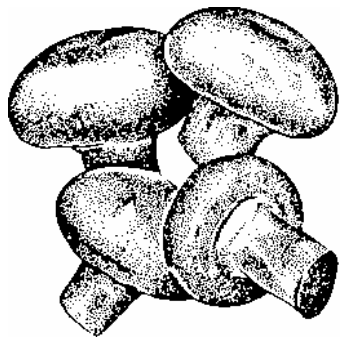
Place all ingredients in a large pressure cooker, add enough water to cover. Bring to a boil. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 15 minutes. Remove the cooker from the heat and use the quick or cold water release method then open the lid. Stir in turkey and macaroni; heat through. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 8 minutes more. Use the quick or cold water release method then open the lid. Garnish with fresh basil if desired. Makes 12 servings (3 qts.)

TURKEY CARCASS STOCK

Turkey carcass
Any additional leftover turkey meat
2 coarsely chopped carrots
2 celery rib with leaves, chopped
1 onion chopped
1 clove of minced garlic
¼ cup chopped parsley/cilantro with stems
1 teaspoon peppercorns
1 bay leaf
1 teaspoon rosemary
Break up turkey bones and place in a large pressure cooker. Add remaining ingredients and cover with 2 quarts water. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 25 minutes. Remove the cooker from the heat and use the quick or cold water release method to drop the pressure and open the lid. Strain off all the solids. Reserve meat for soup. Discard remaining veg bits, and bones. Return cooker to heat and continue to boil to reduce broth to about one quart. Freezes well if you don't need to use it immediately.

TURKEY AND NOODLE SOUP

1 turkey carcass
2 large onions, coarse chopped
4 carrots (sliced)
2 bay leaves
1 tsp. ground sage
salt & pepper to taste
1 tablespoon minced garlic
4 celery stalks chopped
1 cup green beans, frozen or canned
1 cup whole kernel corn, frozen or canned
1 cup peas, frozen or canned
3 cups leftover turkey, cut into small pieces
6 cups wide egg noodles
Break up carcass into pieces, place in a large pressure cooker with 1 onion, celery leaves, bay leaf, seasonings and 8 cups of water. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 20 minutes. Remove the cooker from heat and use the quick or cold water release method. Remove celery leaves, bay leaves and de-bone carcass. Return meat, remaining onion, carrots, celery and noodles to cooker. Add enough water to cover by 2 inches. Lock the lid in place and bring to high pressure again, cook 6 minutes longer. Remove the cooker from the heat and use the quick or cold water release method to drop the pressure and open the lid. Add green beans, corn, peas, and turkey and simmer gently until tender. Adjust seasoning
Serves 6.



TURKEY CORN SOUP WITH RIVELS

leftover turkey leg, wings, etc.
4 peppercorns
1 bay leaf
1 stalk celery, chopped
1 carrot, chopped
1 teaspoon tarragon
1 teaspoon rosemary
water
salt and pepper to taste
2 or 3 chicken bouillon (optional)
1 can corn (fresh or frozen)
3 hard-boiled eggs, chopped
Combine turkey, spices, celery, carrot, and enough water to cover in a large pressure cooker. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 20 minutes. Remove from the cooker from the heat and use the quick or cold water release method to drop, then pressure and open the lid. Remove bones and when it's cool enough to handle pull meat off and return to broth. Take out bay leaf and peppercorns. For more flavor add 2 or 3 chicken bouillon cubes. Adjust seasonings and made the rivels. Add corn and hard-boiled eggs and continue to simmer.

Rivels

1 cup flour
1/2 tsp. salt
1 large egg
Mix flour and salt in small bowl, make a well in center of flour, drop egg into well and stir with fork until small crumbs of dough are formed. Drop dough crumbs into rapidly boiling soup. Cook until dough is tender, about 15 minutes. Stir to prevent sticking.
Cooks Note: This is an old Pennsylvania Dutch recipe.

TURKEY-MUSHROOM SOUP

4 cups sliced mushrooms
½ cup chopped onion
½ cups each sliced carrots & celery
2 cloves garlic, minced
2 Tbsp margarine
2 Tbsp all-purpose flour
¼ tsp salt
1/8 tsp dried whole thyme
1/8 tsp dried whole marjoram
½ cup skim milk
1 Tbsp dry sherry
1 egg yoke, lightly beaten
1 (10 oz) can chicken broth
1 cup cubed cooked turkey
1/3 cup cooked regular rice
1 Tbsp diced pimento

Combine mushrooms, onion, celery, carrots, garlic and margarine in a pressure cooker. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 4 minutes. Remove the cooker from the heat and use the quick or cold water release method to drop the pressure and open the lid. Return to heat and continue to simmer gently while adding flour, salt, thyme, and marjoram; stir well. Add milk and remaining ingredients, stirring well. Stirring every 2 minutes, simmer until slightly thickened,. Yields about 5 cups.

TURKEY SOUP WITH WINTER VEGETABLES

1 turkey carcass
bouquet garni
2 large carrots, chopped
1 large parsnip, chopped
2 turnips, chopped
3 stalks celery with leaves, chopped
6 medium potatoes, peeled, chopped
Salt and Pepper

Place the carcass with legs and wings in a large pressure cooker. Fill half way with water and add bouquet garni. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 20 minutes. Remove the cooker from the heat and use the quick or cold water release method to drop the pressure and open the lid. Remove the bouquet garni and strain the soup. Add the broth back to the pot along with all the meat that fell off the carcass. Remove any meat still on the bones and add it back to the pot. Add carrots, parsnip, turnips, celery and potatoes and return to high pressure for 6 minutes. Use the cold water release and then adjust seasonings. Serve with fresh bread. Serves 6

CURRIED TURKEY SOUP

6 cups turkey stock (homemade or canned)
1 cup long grain white rice
1 cup peeled apples, chopped
1 large onion, chopped
½ teaspoon salt
2 teaspoons good curry powder
¼ teaspoon garlic powder
1 cup cooked turkey, diced
1 cup buttermilk

Add everything to the pressure except the turkey and buttermilk. Lock the lid in place and bring to high pressure over high heat. When pressure is reached lower the heat to maintain it and cook for 6 minutes. Remove from heat and let pressure drop naturally. Puree half the soup in blender and return to cooker. Add buttermilk and turkey and heat just to the boiling point, but do not allow to come to a full boil. Serve with bottled chutney, croutons and diced green onions for toppings. Serves 4.