

Turkey Noodle Soup

This recipe will make 3 medium trays of Turkey Noodle Soup*

[John in Bibs': Turkey Noodle Soup Freeze Dried Ep274](#)

Ingredients:

2-3 lbs shredded leftover Turkey	2 C Carrots chopped
10 C Water	1 Tbsp Worcestershire Sauce
10 tsp Better Than Bullion (chicken)	2 bay leaves
1 Large Yellow Onion diced	1 Tbsp dried Parsley flakes
2 C Celery chopped	4 C dried Egg Noodles
3 cloves minced Garlic	



Directions:

1. In a large pot, or dutch oven add your carrots, onion, celery and brown them up a little bit, then add garlic and bay leaves, add 6 cups of water and continue to heat until it comes to a boil.
2. Add the Better than Bullion and Worcestershire Sauce and return to a boil, cover and cook until all vegetables are tender on medium heat.
3. Add your turkey and parsley and continue to cook on medium heat and return to a boil.
4. Remove the bay leaves, turn the stove to high and add your egg noodles and cook until tender.
5. Let cool, spread on silicone lined trays, using dividers to pre-portion, cover with a lid and freeze until frozen solid. 1 Set my trays to 10 portions, using 3 portions per serving.
6. Freeze dry
7. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: 38 hours with some extra dry time

Rehydration: Add 1 C of boiling water per serving, mix, cover and let sit for about 2 minutes. Check add more water if necessary stir, cover and let sit for another 2 minutes



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Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray