



Uploaded to the VFC Website

▶▶ June 2014 ◀◀

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

[Veterans-For-Change](http://www.veteransforchange.org)

*Veterans-For-Change is a A 501(c)(3) Non-Profit Organization
Tax ID #27-3820181
CA Incorporation ID #3340400
CA Dept. of Charities ID #: CT-0190794*

If Veterans don't help Veterans, who will?

We appreciate all donations to continue to provide information and services to Veterans and their families.

https://www.paypal.com/cgi-bin/webscr?cmd=_s-xclick&hosted_button_id=WGT2M5UTB9A78

Note:

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members & subscribers.



Creamy Turkey Soup

- 1/4 Cup butter
- 1 Cup chopped green onion
- 2 Cups frozen sliced carrots, thawed and drained
- 1/4 Cup flour
- 5 Cups turkey broth, divided (or chicken bouillon)
- 2 Cups milk or 2 cups cream
- 2 Tsp salt
- 1/2 Tsp white pepper
- 1/8 Tsp cayenne pepper
- 1 Tsp dried parsley
- 3 Cups chopped cooked turkey
- 8 Ounces noodles (fusilli, rotini or similar)

- 1) Sauté onions and carrots in butter until soft, not brown.
- 2) Add flour and mix well.
- 3) Gradually add 2 cups broth and milk.
- 4) Cook and stir until it thickens.
- 5) Stir in remaining 3 cups broth, and all remaining ingredients.
- 6) Simmer 10-12 minutes until noodles are tender, stirring occasionally.

Makes 8-10 Servings

