

Now you can make your own 'Christmas Turkey' soup



This is essentially a Christmas lunch packed into a bowl! This recipe serves four.

INGREDIENTS

- A medium onion, roughly chopped**
- A tablespoon of unsalted butter**
- 2 cloves of garlic, chopped**
- A heaped teaspoon of ground paprika**
- A red pepper, roughly chopped**
- 5 thin slices of streaky bacon, slightly chopped**
- A small leek, roughly chopped**
- Just over a cup of red wine**
- 600ml of turkey stock (you can make this from the turkey carcass after your Christmas lunch)**
- A good splash of Worcestershire sauce**
- 4 chopped tomatoes**
- 3 tablespoons of tomato puree**
- A medium potato, roughly diced (or the rest of the cold roast potatoes)**
- A sprig of thyme**
- 3 bay leaves**
- A sprig of sage**
- Lots of leftover turkey, roughly diced**
- Sea salt and coarse-ground black pepper**

MAKING YOUR SOUP

1. Fry the onion, garlic, paprika, red pepper, leek and streaky bacon in the butter for 15 minutes over a medium heat.
2. Add the red wine and continue to cook until it has reduced by about 50%.
3. Pour in the turkey stock, Worcestershire sauce, thyme, chopped tomatoes, tomato puree, bay leaves, potato and sage.
4. Simmer for about 30 minutes until the potatoes are nice and soft.
5. Add the turkey and season with sea salt and coarse-ground black pepper (if you've got any stuffing left over you can throw that in as well!).
6. Serve with the freshest bread you can find.



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