



RKF Recipes

Garlic, salt & Pepper

Hand-crafted, Award-winning Garlic Salt and Pepper seasoning is sure to become your new kitchen staple! Use it in place of salt in your next recipe and taste the difference!

Smoked Turkey and Vegetable Soup

Ingredients

- 1 carcass (left over from carving meat) of smoked turkey
- 1 tbls olive oil
- Water to cover turkey carcass
- 3 chicken bouillon cubes
- 3 whole carrots diced
- 3 whole celery sticks with ends diced
- 2 medium sweet yellow onions diced
- 4 medium Yukon Gold potatoes cut into ½ - inch size pieces
- 1 cup portabella mushrooms cut into ½ - inch size pieces
- 4 cups fresh kale (bite size pieces cut or torn)
- 1 tbls Smokin' Texas Gourmet Garlic, Salt, and Pepper
- 2 tbls dried oregano
- 1 tbls dried thyme
- Fresh ground black pepper (about 3 dashes or twists/turns of pepper mill)



Directions

1. In a large soup pot, add olive oil, water and bouillon cubes, high heat
2. Add carrots, celery, onions and seasonings
3. Stir and bring to boil
4. Bring down heat so that mixture comes to a simmering boil (not heavy rolling boil)
5. Add turkey carcass on top of mixture and covered with water, boil mixture for 2 hours
6. Remove pot from heat, then remove turkey carcass and bones from pot
7. Clean meat off bones and return to pot (discard bones and skin)
8. Return to low-medium heat, add back water as needed to cover turkey carcass
9. Add kale, mushrooms and potatoes
10. Add Garlic, Salt and Pepper to taste
11. Simmer 1 hour or until potatoes and kale are tender
12. Add butter and stir to incorporate
13. Remove from heat and serve

NOTE: Smokin' Texas Gourmet Garlic, Salt, and Pepper is a 1st place, Gold Medal Scovie Food Show winner for 2014 in Seasonings & Prepared Food

