



Locals Choice Club

Recipes for pairing with Locals Choice
Club December 2013 Selections

www.tastelocalwines.com
707. 857.4900

Old Fashioned Turkey Soup with Chive Dumpling

Serves 4

Ingredients

- 2# Turkey meat
- salt and pepper
- 2 carrots
- 2 celery sticks
- 1 turnip peeled
- 1 fennel bulb
- 1 yellow onion
- 1 clove garlic
- ¼ cup verjus
- 8 cups chicken stock
- 1 tsp EACH thyme, marjoram, parsley, chopped fine
- olive oil, for sautéing
- Dumplings (recipes follows)

Dice the vegetables and sauté with 1 tablespoon olive oil in a heavy based sauce pan. Add the garlic and sauté for 5 minutes. Deglaze with verjus and cook for 2 minutes. Add the stock and cook for 1 hour. Skim as necessary. Make the dumplings while soup is cooking.

Dumplings:

- 2 cup flour
- 1 tsp salt
- 4 tsp baking powder
- 1 cup chives, chopped
- 2 Tbsp unsalted butter
- 1 egg, beaten
- 2/3 cup milk

Sift together flour, salt and baking powder. In a small sauté pan, melt butter and sauté chives for 1 minute. Whisk egg and milk together. Add butter and chives and fold into the flour mixture, stirring quickly just until smooth.

Chill Dough for 20 minutes.

Pull the turkey meat from the bone and dice. Add to soup. Drop the dumpling dough into the hot soup in small teaspoon size balls and let cook for 2 minutes. Add the chopped herbs and serve immediately.

