



Amanda's  
Atomic  
Home

Bringing the food,  
fashion,  
and  
decor of the  
Mid-Century  
to today  
through a  
delightful blog.

[www.amandasatomic.com](http://www.amandasatomic.com)



## TURKEY SOUP

- Turkey Scraps and Bones
- 1 Quart Cold Water
- 1/2 Cup Chopped Celery
- 1 Onion, Sliced
- 1 Tablespoon Fat
- 1 Tablespoon Flour
- Dash Mace
- Salt and Pepper To Taste
- 1 Cup Cream

## DIRECTIONS

1. Place turkey scraps in a kettle and cover with cold water.
2. Add celery and onion and simmer for 2 to 3 hours.
3. Melt fat, add flour and when smooth add to soup and cook until slightly thickened.
4. Add mace, season with salt and pepper and simmer a few minutes longer.
5. Add cream and serve immediately.