

A Sutherland Belle

Leftover Thanksgiving Turkey Chowder

INGREDIENTS

- 4 tablespoons butter, divided
- 4 celery stalks, diced, and leaves reserved
- 1 large onion, diced
- 4 cloves garlic, minced
- 1 teaspoon dried thyme
- 1 teaspoon garlic powder
- ½ teaspoon black pepper
- ½ teaspoon smoked paprika
- 3 tablespoons all-purpose flour
- 4 cups turkey or chicken broth (I like to substitute ¾ cup for [Swanson's Spicy Chicken Broth](#))
- 2 heaping tablespoons of [Better Than Bouillion Roasted Chicken Base](#)
- 2 pounds Yukon gold potatoes (cut into ¾" pieces)
- 2 bay leaves
- 4 sprigs of fresh thyme
- 3 cups of leftover cooked turkey, shredded
- 1 ½ cups half & half or heavy whipping cream
- Garnish with celery leaves and stuffing croutons*

INSTRUCTIONS

1. Add 3 tablespoons butter to a large Dutch oven or soup pot over medium heat. Add onion and celery and cook on medium heat, stirring often, until onions are translucent and vegetables are slightly softened about 5-7 minutes.
2. Stir in garlic, thyme, garlic powder, smoked paprika, and pepper, and cook for 1 minute.
3. Add flour and cook for 1-2 minutes to remove raw flour taste.
4. Add potatoes, Better than Bouillion base, broth, and scrape the bottom of the pot with a wooden spoon to ensure any browned bits are removed. Add bay leaves and fresh thyme. Bring to a boil over medium-high heat. Reduce heat to medium-low, cover, and simmer until potatoes are tender, about 10 minutes.
5. Remove bay leaves and thyme sprigs. Add cooked turkey, cream, and the remaining tablespoon of butter. Heat through, and adjust seasonings to taste. Garnish with chopped celery leaves, and serve!

Stuffing Croutons: Preheat the oven to 375F. Crumble leftover stuffing and evenly place it on a parchment-lined baking sheet so the croutons crisp up properly. Drizzle with olive oil and cook for 15-20 minutes. Shake the pan once or twice during baking to help the croutons brown more evenly.