



# *Turkey Stock*



## ingredients

- Turkey carcass
- Left over wings and drumsticks
- Left over gravy if you have any
- Low sodium or sodium free chicken broth
- Celery stalks
- Sweet yellow onion, cut in quarters
- 1 tablespoon poultry seasoning or ground sage
- Bay leaf (optional)

## directions

1. Cut the turkey carcass into pieces and place in large stock pot, Ninja foodie, or crock pot.
2. Add the left over wings and drumsticks.
3. Add left over gravy, broth, vegetables and seasonings.
4. Cook until meat falls off the bones.
5. Allow to cool.
6. Strain stock into separate pot
7. Take all bits of turkey off the bone and set aside until ready to make your recipe.