



## DESIRE TURTLE SOUP

Serves 20-30

### INGREDIENTS:

2 lbs.	Turtle meat, coarsely ground
1 lb.	Veal or Beef scrap, coarsely ground
1 stalk	Celery, finely chopped
½ each	Green Pepper, finely diced
½ each	Medium Yellow Onion, finely diced
1 T.	Garlic, chopped finely
2 each	Lemons, cut in wedges
4 each	Bay Leaves
2 c.	Cooking Sherry
¼ c.	Lemon Juice
4 T.	Worcestershire Sauce
1 tsp.	Tabasco
1 T.	Garlic Powder
1 tsp.	Thyme, dry
1 tsp.	Basil, dry
2 c.	Tomatoes, diced canned
½ c.	Tomato Paste
2 gal.	Veal Stock, Beef Broth or Water and beef bouillon
1 c.	Roux, medium brown (¾ c. flour, ½ c. salad oil)
2 T.	Kitchen Bouquet
To Taste	Kosher Salt and Black Pepper

### INSTRUCTIONS:

Brown turtle and ground meat in a 3 gal. Stock pot, stirring frequently. Drain Fat from browned meat through a colander and return to pot on medium heat. In a cheesecloth or coffee filter, place lemon wedges and bay leaves, and tie closed. Place the bundle in the pot with the meat. Add Stock (or water and bouillon), Sherry, onions, peppers, celery, Worcester sauce, Tabasco, lemon juice, tomatoes, thyme and basil and simmer for 30 minutes. Add tomato Paste and simmer 30 additional minutes. Bring to a low boil and slowly stir in roux. Continue stirring until soup thickens and lumps are dissolved. Add kitchen bouquet, and season to taste with salt and pepper. Makes 2.5 to 3 gallons of soup, but freezes well.