



...from our kitchen to yours

Cream of Turkey Soup

- 3 packets **G Washington's Golden Seasoning & Broth**
- 1 lb diced cooked turkey
- 1 cup chopped celery
- ½ tsp sage
- 2 bay leaves
- 1 tsp onion powder
- 3 cups water
- 1 1/3 cups non fat dry milk

Combine **G Washington Golden Seasoning & Broth**, turkey, celery, sage, bay leaves and onion powder with 2 C water in large saucepan. Bring to a boil; reduce heat and simmer 15 minutes. Remove bay leaves. Mix non fat dry milk with remaining cup of water. Add to soup and bring just to a boil.

Serves 4

