

SLOW COOKER SMOKED TURKEY AND BEAN SOUP

10 servings

Can't find a smoked turkey leg? Use a fresh turkey leg, or 2 wings (less meat here), or a turkey thigh along with 3 pieces of chopped smoked bacon instead.

- 1 pound dry white beans—northern, navy, or cannellini (white kidney beans)
- Water
- Kosher salt
- Fresh ground black pepper
- 1 large onion, chopped
- 2 cloves garlic, very finely-minced
- 3 each carrots and celery stalks, diced
- 1 tablespoon Herbes de Provence (or a mixture of dried rosemary, thyme, oregano and basil)
- 2 quarts chicken broth, low sodium
- 1 quart of water
- 1/2 cup white wine, optional
- 15-ounce can chopped tomatoes
- 3 tablespoons tomato paste
- Handful of chopped fresh parsley
- Hot sauce (a few drops in slow cooker and passed at the table)
- Smoked turkey leg or two smoked turkey wings

1. Soak sorted* beans overnight in water that just covers beans. Alternately, cover with water, bring them to a boil for five minutes, and let sit one or more hours. Drain.

2. Add soaked beans to a 6-quart slow cooker along with onion, garlic, carrots, celery, Herbes de Provence, chicken stock, water, white wine, tomatoes, tomato paste, parsley, and hot sauce. Stir in 2 teaspoons kosher salt and 1/2 teaspoon freshly ground black pepper. Mix well. Gently add turkey leg at center of bean mixture.

4. Cover and cook on low for 8-9 hours or until beans are tender. Remove turkey leg, let cool briefly; remove and shred meat carefully with hands. Discard skin, tendons, gristle and bone, and return the meat to the pot. (See photo on blog.)

If you like your soup thicker, remove 2-3 cups of soup and puree carefully in the food processor, blender, or using an immersion blender. Return the blended portion of soup to the slow cooker. Taste and re-season as necessary.

Serve hot with corn bread. Place a bottle of hot sauce on the table for those that like spicier soup.

Cook's Note: You can also use a bay leaf or two plus a teaspoon of dried thyme in place of these dried herbs if that is more appealing to you.

*Sorted: Check dry beans thoroughly for stones or other inedible materials before cooking.