

Name: Turtle Soup

Yield: Serves 10-12	Author: Mrs. Peter Wilbert, Plaquemine, LA		
Ingredients	Actual		Notes
	Weight	Measure	
Turtle meat	3 lbs		
Water		4 qts	
Flour	3 tbsp		
Shortening	3 tbsp		
Celery ribs – 3			Ground
Onions – 3			Ground
Garlic – 6 pods			Ground
Green pepper – 1 large			Ground
Whole spice (allspice)	3 tbsp		Heaping tied in cloth
Lemons – 2			Sliced thin
Worcestershire sauce		4 tbsp	
Eggs – 4			Hard cooked
Sherry		10-12 tbsp	To taste
Parsley			Optional
Salt to taste			
Black pepper to taste			
Preparation			
Cooking Directions			
<ol style="list-style-type: none">1. Boil turtle meat in water until tender. Remove scum which forms with spoon.2. Make a roux with shortening and flour. When done to the color of your choice, add celery, onions, garlic and green pepper. Stir and simmer until onions are clear.3. Remove turtle meat from stock. Bones may be removed from turtle meat.4. Strain stock and add to roux mix.5. Add meat, lemons, Worcestershire sauce, salt and black pepper to stock.6. Place bag of spice in soup. Simmer for 1 hour. Add tbsp. of sherry per serving shortly before serving, if desired.7. Garnish each serving with sliced hard cooked eggs and parsley before serving.			