

Mock Turtle Soup

Ingredients

¼ # Bacon, sliced in ½" pieces
1 lg onion, chopped
1-2 stalks celery, chopped
1 lg can tomatoes, undrained
2 cups water
3 beef bouillon cubes or equiv granules
1 potato, cubed
2 bay leaves
¼ t lemon pepper
1-2 cups cooked cubed chicken or turkey
1 t creole seasoning
½ cup dry sherry
Salt & pepper to taste

Preparation

- 1) Sautee bacon until lightly browned.
- 2) Add onion & celery.
- 3) Sautee until tender
- 4) Stir in potato, tomatoes with juice, bay leaves, lemon pepper, chicken, water & bouillon cubes.
- 5) Bring to a boil
- 6) Cover & simmer 15 minutes.
- 7) Remove bay leaves
- 8) Add salt, pepper, & creole seasonings
- 9) Simmer and add sherry just before serving

You may substitute any kind of cubed meat including smoked sausage, firm fish, or shrimp. If using shrimp, add 10 minutes before serving so they do not get mushy. If you are lucky enough to have turtle available, by all means, use the real thing!