



Turtle Soup

Serves 12

2 Pounds boneless turtle meat cut into cubes
3/4 cup vegetable oil
1 cup flour
2 cups diced onions
1 cup dice celery
1/4 cup minced garlic
1 cup tomato paste
1 quart beef stock
3 bay leaves
1/4 cup chopped oregano
1/4 cup chopped thyme
juice of one lemon
juice of one orange
4 hard boiled eggs chopped fine
Salt and pepper to taste
1 cup dry sherry

In heavy saucepan heat vegetable oil over medium-high heat. Add flour and cook until the flour turns light brown color, about 8 minutes. This roux must be stirred at all times so it will not burn. When roux reaches the desired color add onions, celery, garlic, tomato paste, and turtle meat. Cook for 15 minutes stirring constantly. Add beef stock, bay leaves, oregano, and thyme and bring soup to a swimmer. Simmer soup until turtle becomes tender, about 1 hour, then add lemon juice, orange juice, and diced eggs. Season to taste with salt and pepper. Ladle the soup into bowls and served with a shot of sherry on the side.