

**#101: Creole New Orleans**

**Creole Louisiana Snapping Turtle Soup**

**Jana Billiot, Restaurant R'evolution**

3 quarts veal or beef stock (additional stock may be needed to adjust the thickness)

2 ½ pounds ground turtle meat (farm-raised Louisiana snapping turtle)

2 cups canola oil

2 cups all-purpose flour

1 large onion, finely diced

¼ cup tomato paste

1 tablespoon minced garlic

½ cup diced celery

¼ cup diced green bell pepper

1 bay leaf

1 tablespoon Worcestershire sauce

2 tablespoons green onion, thinly sliced

2 tablespoons parsley, finely chopped

½ teaspoon ground allspice

½ teaspoon ground cloves

Zest of 2 Lemons

½ cup Madeira wine

Salt and black pepper

Heat the veal stock in a large pot, then add the turtle meat. Allow the turtle stock to simmer while making the roux.

Heat the oil in a large Dutch oven until it just starts to smoke (385 degrees), then stir in the flour. Whisking constantly, cook the roux until it is a dark brown color. Reduce the heat and add the tomato paste, letting it roast briefly in the hot roux. Add the onion, celery and bell pepper. Caramelize the vegetables for about 3 minutes, then stir in the garlic.

Add the turtle stock and stir to absorb the roux. Season with granulated garlic, salt and pepper. Simmer for 2 to 3 hours until the turtle meat is tender, stirring frequently to prevent the meat from sticking to the bottom of the pot. Add additional stock if needed.

In a small bowl combine the green onion, parsley, bay leaf, allspice, ground cloves, mace and lemon zest. Finish the soup with the herb and spice mixture. Stir in the Madeira and simmer another 15 minutes. Adjust the seasoning with salt and pepper. Makes about 2 1/2 quarts of soup.