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Santa Fe Turkey Stew Recipe

Sophie Hancey

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Sophie Hancey
Santa Fe Turkey Stew Recipe

This is one of my top ten favorite dishes! I used to be the pickiest of eaters when I was younger. I would not eat anything that looked somewhat ‘unusual’ to what I would have considered to be normal food at the time. I have a particular memory from when I was somewhere around five or so, I would be embarrassed to say any older, but I do not think I would have been much younger either. In this memory, it was the first time that I can remember my mom making this stew, and I definitely did not like it at first. I cried and cried because it “looked like barf,” until my mom had to threaten to ground me, or even worse, go to bed without any sort of dinner. So, I would use the trick where you would soak up most of the stew with bread and eat the ‘chunks’ with crackers and of course more bread.

It is so funny to look back at how dramatic I was, or at least laugh when I see other kids acting the same way, knowing I used to do the exact same thing all the time. After a few more years of hating the dish, and my mom not making me eat it after that horrible experience from the first time, I decided to give it a go again. This time, I absolutely loved it! It was fun to dip the tortilla chips in it and, though I would not admit it, it was like the tastiest stew ever. I have gotten to make it with my mom several times over the years, and when my grandma, or ‘Nanny,’ died two falls ago, I got to make it a lot more. My mom had to go back to England to help her sister deal with everything and was gone for three months. Since my dad, sister, and my husband worked a lot and did not know how to do much else it seemed, that left me in charge of everything else, especially cooking. This was the best thing to make that had a relatively low prep time, would last us a few days, and was obviously delicious. Even though we all ate it a lot at that point in time, it never gets old. Now that my husband and I moved out of my parents’ house, I am able to make it for just us, and for sure our future family.

Dochat, Michele. “Santa Fe Turkey Stew Recipe.” *Slow Cooker Recipes*. Gooseberry Patch Publishing, 2006. Print.