

Chicken Stock - Basic Recipe

Ingredients

5 lb Chicken Bones
8 oz Onions, Yellow (Chopped, Skin On)
4 oz Carrots (Chopped, Skin On)
4 oz Celery (Chopped)
10 Black Pepper Corns
10 Parsley Stems
1 Bay Leaf
14 c Water
2 Clove(s)
10 Thyme (Sprigs)

Instructions

Place bones in an appropriately sized, heavy-bottomed stockpot. For roasted or brown chicken stock, rub bones with canola oil and roast at 450ºF/230ºC for 1 hour, or until a dark, golden brown.

Add onions, carrot, & celery.

Fill the stockpot with enough cold water to cover the bones by 2-3”.

Add pepper corns, bay leaf, thyme, parsley and cloves.

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Heat stock on medium-high heat and bring to a simmer.

Once the stock begins to simmer, reduce heat to low/med-low to maintain a slow simmer. Do not allow stock to boil or it will become cloudy and emulsify the remaining fat from the bones.

Simmer for 4-6 hours, skimming with a ladle as necessary.

After the stock is finished, pour through a strainer lined with cheesecloth. Discard bones, mirepoix, and sachet leaving you with only the pure chicken stock.

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If you do not plan to use the chicken stock immediately, pour back into the stockpot and place in an ice bath to cool rapidly. Store in fridge for up to 5 days.

Freeze for up to 3 months.

