

Court Bouillon

Ingredients

- 2 q Water
- 4 oz White Wine ((sub vinegar or lemon juice))
- 4 oz Onions (Sliced)
- 2 oz Celery (Thinly Sliced)
- 2 oz Carrots (Sliced)
- 1/2 oz Salt (Kosher)
- 5 Black Pepper Corns (Lightly Crushed)
- 1 Bay Leaf
- 5 Thyme (Sprigs)
- 5 Parsley (Sprigs)

Instructions

Combine all ingredients in a stock pot or saucepan, bring to a boil, and allow to simmer for 30 minutes. Strain through a chinois and cool.