



Chicken Stock

Ingredients:

- 1 Chicken Carcass from roasted whole chicken
- 1 neck from the whole chicken that you roasted
- 3 lbs. Chicken wings
- 1 Onion, medium, cut in chunks
- 4 Celery Stalks, cut in chunks
- 2 Carrot, peeled, cut in chunks
- 1 gallon Water, Cold
- 1 gallon Ice
- 10 each Peppercorns, white
- 5 Sprigs Thyme, fresh
- 5 Sprigs, Parsley, fresh
- 2 Bay Leaves, fresh if you can
- 2 Cloves, garlic, peeled
- 1 12 Qt. Stock Pot



Directions

Place all ingredients in the stockpot. Bring to a boil. Simmer for 8 hours. Skim the scum off the surface every 15 minutes or so. Strain stock through fine mesh strainer into a heatproof container. Place container of "HOT" stock in sink with stopper placed in. Fill sink around stock container with ice and water. Cool stock to 40F. Remove from sink. Dry off container. Refrigerate over night. Remove fat from top. There will be settlement on the bottom of the container. Pour stock into a clean container. **DO NOT** pour in the settlement. Yields about 1 gallon. Keeps 5 days in a refrigerator or 4 months in a freezer. *** Tip: Before straining stock, taste each piece of vegetable and chicken. They should all have the same taste relatively. Example: if the carrot still taste like a carrot, continue to simmer the stock.