

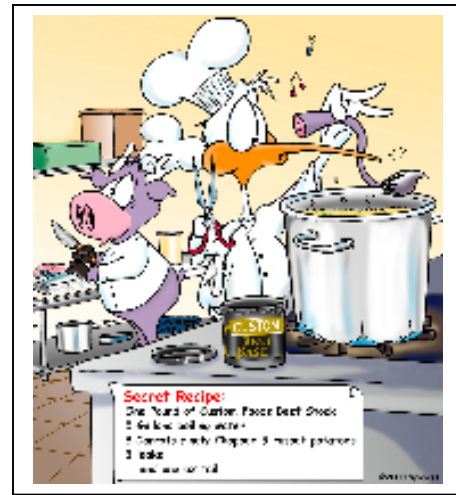
A Man's Cookbook for "THE HERD"

By Robert Sturm

Brown Veal Stock

Ingredients:

7 lbs. Veal Bones, cut into 3" – 4" pieces
1 Onion, medium, cut in chunks
4 Celery Stalks, cut in chunks
4 Carrot, peeled, cut in chunks
2 Leeks, washed well, no sand, cut in chunks
12 Mushrooms, washed
½ Cup Tomato Paste
1 gallon Water, Cold
1 gallon Ice
10 each Peppercorns, black
5 Sprigs Thyme, fresh
5 Sprigs Parsley, fresh
2 Bay Leaves, fresh if you can
2 Cloves, garlic, peeled
2 Cups Red Wine
2 oz. L&P
1 12 Qt. Stock Pot



Directions

Pre-heat oven to 475F. Place bones in roasting pan. Single layer only. Roast 1 hour. Remove bones, place in stockpot. Repeat for remaining bones. Place all vegetables in same roasting pan including tomato paste. Stir and mix well. Roast 20 minutes or until deep caramel color. Deglaze with red wine. Scrape bottom of pan with wooden spoon to loosen any brown bits. Pour into stockpot. Place all ingredients in the stockpot. Bring to a boil. Simmer for 16 - 24 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. They should all have the same taste relatively. Example: if the carrot still taste like a carrot, continue to simmer the stock.

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