



All Those Details Recipes

Organization Breeds Creativity

✕ Chicken Stock ✕

Ingredients

1-2 leeks (white part only), quartered
2 carrots, quartered
1/2 bunch parsley (~10 stalks)
4 celery, halved
2 bay leaves
3 Tbs thyme (fresh sprigs are better, but I never seem to have them!)

10 peppercorns
3 whole garlic cloves
Chicken carcass (bones and scraps from eaten whole chicken)
1 gallon water

Details

- In soup pot, add all ingredients.
- Bring to a boil. Reduce heat, cover, and simmer for at least 2 hours. Before using skim fat off top (optional).
- Strain solids from broth by placing colander in a large bowl & pouring contents of pot into colander.
- Discard solids.
- Keep broth refrigerated (up to 3 days) or frozen (up to 3 months) until ready to use.
- Prior to use, bring to a boil for 2 minutes.