

Home Made Chicken Stock Recipe

1 chicken carcass (bones from roasted chicken)
2 onions, sliced or quartered, including skins
8 oz carrots
10 oz celery (ends and tips)
fresh herbs like parsley stems, thyme, rosemary, etc.
3 cloves garlic
1 tsp whole peppercorns
2 bay leaves
water (about 5 quarts)

Heat the oven to 450 degrees. Place the chicken bones and sliced onions in a roasting pan and roast for about 30 minutes total. After the first 15 minutes, turn the onions over so both sides get browned.

Transfer the browned chicken bones and onions to a 12 qt pot. Add the other vegetables; carrots, celery, fresh herbs, garlic, peppercorns and bay leaves.

Cover with cold water, about 5 quarts.

Bring to a simmer (do not boil) and cook for about 2 hours. If the amount of water gets below the bones and vegetables you can add more to cover. After a couple of hours, it's ready to use. However, if you want it to be more concentrated, you can allow it to cook longer, until it reduces by about 1/3 the total volume.

Option B is to cook the stock in the pot (once you have brought it to a simmer) in the oven at 200 degrees, uncovered for 6-8 hours. This gives the stock a low, even cooking temperature and as it sits in the oven, it slowly reduces down into a very rich stock. Sometimes I do a combo; 2 hours on the stove, 2 in the oven.

When the stock is done to your preference, depending on cooking method, it's time to strain it. I take the big pieces out with tongs (this reduces splashing later) and pour the stock through a fine mesh sieve.

Yield: 12 cups extra rich chicken stock