

Brown Stock (Made with beef, veal or a combination)

7 pounds of beef or veal bones, sawed into 2 inch chunks

1, 6oz can tomato paste

2 large onions, cut into ½ inch chunks

4 carrots peeled, cut into ½ chunks

5 bay leaves

20 peppercorns

1 tsp. dried thyme

2 cups good red wine

2 gallons cold water

Optional:

10 springs fresh parsley, with stems

5 whole cloves garlic, peeled

Preheat the oven to 400 degrees. Roast the bones in the oven for 1 hour. Remove them from oven and brush them with tomato paste. Pour the vegetables over the roasted bones and roast for 30 minutes. Remove the roasting pan from stove and pour over the cup of wine white scraping the pan with a wooden spoon to release the **fond**.

Pour the mixture into a stock pot, cover with cold water. Bring to a boil, add spices. Reduce to a simmer and cook for at least 6 hours, adding hot water as needed. Remove from heat and strain. Cool the stock quickly to 40 degrees. Keep for up to 7 days but for optimum flavor use in 3. Will keep for up to a month in your freezer.