

Chicken Stock

4 pounds of chicken carcasses, necks and backs too

1 large onion, quartered

4 carrots, peeled and cut into ½ chunks

4 ribs of celery, cut into ½ chunks

2 bay leaves

8 to 10 peppercorns

2 gallons cold water

Optional:

1 leek, white parts only cut ½ inch lengthwise

10 springs fresh thyme

10 springs fresh parsley, with stems

2 whole cloves garlic, peeled

Place chicken, vegetables, herbs and spices in a 12 quart stockpot, add water. Cook on high heat until it begins to bubble. Turn heat down to medium low to achieve a gentle simmer. Simmer for 6 for 6 to 8 hours adding water to keep the bones submerged. Skim off the “scum”, which are impurities with a fine mesh sieve.

When the stock is ready the bones will be brittle. Pour the solids through a fine mesh sieve into another pot surrounded by ice water. The stock needs to cool to at least 40 degrees in two hours.

Keeps in a refrigerator for up to a week but begins to loose flavor within 3 days. Keeps frozen for up to a month.