

Rich Beef or Veal Stock



Ingredients

5# beef or veal bones, split by the butcher

1 oz. tomato paste

1 cup dry red wine

½# onions, peeled and chopped into large chunks

¼# celery, washed and chopped into large chunks

¼# carrots, washed and chopped into large chunks

6 parsley stems

¼ tsp. peppercorns

2 bay leaves

2-3 sprigs thyme

1 clove garlic, smashed

6 cups COLD water (do not use warm or hot water, as it will weaken the flavor of the stock)

DO NOT ADD ANY SALT TO THE POT! It will prevent the flavor from developing

Procedure

1. Preheat oven to 425°F. Lay the bones out on a sheetpan so they don't touch or are overlapped. Place in preheated oven and roast for 25-30 minutes. Remove from oven and carefully smear tomato paste all over the bones. Place back in the oven and roast until the tomato paste is very dark brown. Carefully remove from oven.
2. Place roasted bones in a very large stock pot. Pour off any fat that has accumulated in the pan, and reserve for other use. Pour a small amount of red wine into the bottom of the roasting pan and using a spoon or spatula, try to work up any roasted bits on the bottom. Add this to the pot. Add the remaining wine to the pot as well.
3. To the pot, add the onions, celery, carrots and spices. Cover with COLD water by at least an inch, but put as much water in the pot as you can safely.
4. Place on burner and bring to a boil, then reduce to a simmer.
5. Simmer on low heat for at least 4-5 hours, or until flavor is good, up to 8 hours.
6. Remove from heat, and let cool for a few minutes.
7. Ladle stock into a clean container, first passing through a fine mesh strainer
8. If not using right away, chill completely. Easily frozen for later use!
9. The bones can be used again to make one more batch of weaker stock by adding more vegetables, spices, and water.

Yields approximately 3-4 quarts of stock (freeze extra amounts in small containers for everyday use).

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