

Basic Poultry Stock

(Chicken, Turkey, Duck, Quail, etc.)



Ingredients

5# Poultry bones. This could include wing pieces, necks, and feet. Do not include giblets
6 carrots, scrubbed and chopped into 2 inch pieces
2 onions, peeled and chopped large
8 stalks celery, washed and chopped into 2 inch pieces
1 cup dry white wine- or 2 tbsp. lemon juice
1 tbsp. peppercorns
1 ea. Clove
2 ea. Bay leaves
small bunch fresh thyme
2 gallons 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 at this point.

Procedure

1. Preheat oven to 425°F. Lay the bones out in a large roasting pan. Make sure that they aren't over lapping or on top of each other.
2. Roast bones in oven until deep golden brown, around 30-45 minutes.
3. When bones are brown, remove and put in a large stock pot. Scrape out any brown bits in the pan and add to pot. If needed, use a little water to loosen the bits.
4. Add all other ingredients.
5. You need approximately 2 gallons of water. The bones need to be covered by AT LEAST an inch, no matter what size pot you use.
6. Bring to a boil, and reduce to a simmer.
7. Simmer on low heat for at least 4 hours, or until flavor is good.
8. Remove from heat, and let cool for a few minutes.
9. Ladle stock into a clean container, first passing through a fine mesh strainer
10. If not using right away, chill completely. Easily frozen for later use!
(freeze extra amounts in small containers for everyday use).

Yields approximately 1 gallon of stock

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