



Brown Chicken Stock

Prep Time 1 hour | Cook Time 3.5 Hours | Yield about 15 cups

A base for many uses. This stock can be further reduced and flavored for a jus or demi-glace. You will need a full batch of the white chicken stock to begin this.

INGREDIENTS

- 1 kg chicken wings
- 1 kg chicken carcass or more wings
- Carrot 100 g chopped
- Leeks 170 g chopped
- 1 Onion diced
- 1 Shallot diced
- 1 Bouquet garni
- ½ tsp salt
- ½ TB black peppercorns
- 2.5 – 3.0 liters White Chicken Stock
- Water, as needed

DIRECTIONS

1. Preheat oven 425 convection.
2. Prepare and weigh ingredients. Gather all cookware and utensils and create your mise en place.
3. If not already done so, cut chicken wings at joints to create smaller pieces.
4. Roast the chicken wings/carcass for about 30 minutes or until browned.
5. Remove browned chicken from roasting pan and place into stockpot. Pour white chicken stock over the chicken and bring to a boil.
6. While the stockpot is coming to a boil, place roasting pan over stove and add the carrots, leeks, shallots and onions. Cook until browned, about 15 minutes.
7. Add the browned vegetables to the stockpot and add any water necessary to cover all chicken and vegetables, up to one more liter.
8. Add the bouquet garni, bay leaf, salt and pepper and bring to a low boil. Remove scum from top, reduce heat, cover and simmer for 3 hours.
9. Use slotted spoon to remove chicken and reserve. Strain stock first through a coarse sieve to, then a fine sieve.
10. Use an ice bath to cool stock, then refrigerate. Remove any fat from surface before use then freeze stock for later use.

COOKWARE

- 6 quart Stockpot
- Slotted spoon
- Colander
- Coarse sieve
- Fine sieve
- Large bowl

Stocks will keep for about 3 or 4 days in refrigerator or up to 6 months in the freezer. TIP- put 1 cup of stock in properly labeled Ziploc bag and freeze. If reducing further to a jus, use a large ice mold to freeze.