

Instant Pot Chicken Broth

You will get as much richness and depth from this stock after 45 minutes under pressure as you would from 3 hours of simmering on the stovetop. Add the ginger if you want a little bit of heat and brightness—a nice addition to chicken soups and rice pilafs. If you plan on reducing the stock after making it (for example, if making a braise with it), skip the salt, which could become overwhelming.



Ingredients

3 pounds chicken wings or chicken parts (such as backbones, necks, wing tips)
2 carrots, cut into thirds
2 stalks celery, cut into thirds
1 onion, skin on and quartered
6 sprigs flat leaf parsley
1 bay leaf
1 teaspoon whole black peppercorns
1 tablespoon kosher salt
Thyme, fresh,
Garlic, 2 cloves
Leeks, 2 leek

Method

Combine chicken, carrots, celery, onion, parsley, bay leaf, peppercorns, thyme, garlic, leeks and salt in a 6-quart Instant Pot. Add 10 cups water and bring to a simmer on "Sauté" set to high; skim foam from surface.

Secure lid and switch to "Pressure Cook" setting; adjust pressure to high and set timer for 45 minutes. Once cycle is complete, quick-release pressure manually. Once the steam has been released, carefully remove lid and let cool slightly.

Strain broth through a fine-mesh sieve (discard solids); skim rendered fat from surface with a spoon and let cool to room temperature. Broth can be refrigerated up to 3 days or frozen up to 3 months.

Cook's Notes

An easy way to skim the fat from the chicken broth in step 3 is to refrigerate the broth overnight; the fat will float to the top and solidify, making it easy to take off with a spoon.

