

INGREDIENTS

Chicken Carcass and
leftover bones
Water - About 9 cups
Salt - to taste

Tools & Equipment

Slow Cooker
Pitcher or Measuring Cup
Stainless Steel or Wooden Spoon
Colander
Pitcher or Bowl
Storage Containers

Prep Ahead

Gather all ingredients and
equipment.
Measure out all ingredients
beforehand.

Alternatives and Options

If you do not have a slow cooker,
you can use a stock pot on the
stove. If you choose this option, I
recommend making the broth
when you are home and awake.

You can always add more spices
to flavor your broth as you please.
I keep mine basic, just the broth
and salt, and add complementary
spices depending on the dish I'm
cooking. For example, If I am
making a curry dish, I will add
curry powder to the amount of
broth I am using for that meal.



Homemade Chicken Broth



9-ish cups



Up to 24 - hours

Active: 5 minutes

Inactive: 8-24 hours

INSTRUCTIONS

Place chicken carcass and any leftover
wing or drumstick bones into a slow cooker.

Fill to the top with filtered water, covering
the carcass and bones.

Add salt to taste.

Turn on the slow cooker to low. Let
cook for the desired time.
(I usually do this either all day or overnight).

The water will come to a simmer and
slowly extract nutrients from the bones.

Once done, *taste* to test the flavor. You can
always add more salt or any spices you'd
like!

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Homemade Chicken Broth (Continued)



9-ish cups



Up to 24 - hours

Active: 5 minutes

Inactive: 8-24 hours

INSTRUCTIONS CONTINUED

Strain the broth into a container you
can easily pour from. I usually place a
colander over a 2-quart glass pitcher.

Take the carcass and large bones out with
tongs, let drip, and toss.

When you get to the smaller bones, use a
ladle to scoop them into the colander, let
drip, and toss.

Once the pitcher is full, pour broth into
storage containers of choice.

Store broth in airtight containers in the
refrigerator for up to a week or *freeze* in
pre-portioned
silicone cubes for up to six months.

This broth can be heated straight
from the freezer for future use.