

Favorite Turkey Bone Broth Recipe

1 TURKEY CARCASS
2 TBS RAW UNFILTERED APPLE
CIDER VINEGAR
3 CELERY STALK W/ LEAVES
2 MEDIUM YELLOW ONION PEELED
AND HALVED.
3 CARROTS PEELED & HALVED
4 GARLIC CLOVES SMASHED
2 BAY LEAVES
1 TSP SALT
1 LARGE STOCKPOT

DIRECTIONS

- IN A VERY LARGE STOCKPOT, ADD THE TURKEY CARCASS, APPLE CIDER VINEGAR, SALT, AND 1 GALLON (16 CUPS) OF FILTERED WATER. BRING TO A BOIL AND THEN LOWER THE HEAT TO A SIMMER. SKIM TO REMOVE ANY FOAM AND IMPURITIES THAT FLOAT TO THE TOP, THEN COVER AND SIMMER FOR 5 HOURS.
- ADD CELERY, ONION, CARROTS, GARLIC, AND BAY LEAF, IF USING. COVER THE POT AND CONTINUE TO SIMMER FOR 10 HOURS. TO KEEP IT FROM BECOMING CLOUDY, BE SURE NOT TO LET THE STOCK REACH A HARD BOIL.
- USING A FINE MESH STRAINER, POUR THE STOCK INTO ANOTHER POT TO REMOVE ALL THE BONES AND SOLID PIECES. DISCARD SOLIDS.
- COOL COMPLETELY AND REFRIGERATE OVERNIGHT.
- THE NEXT DAY, REMOVE ALL THE FAT FROM THE TOP LAYER.
- STORE IN THE FRIDGE FOR 3 DAYS OR FREEZER FOR 3 MONTHS.