

## **Recipe**

### Savory Chicken Stock

#### **Ingredients**

Bones from one butchered chicken or about ¾ lbs. chicken bones  
2-3 medium carrots peeled and rough chopped (about 1 inch pieces)  
½ large onion rough chopped same as carrots  
4-5 celery ribs chopped as above  
5-6 large garlic cloves peeled and halved  
½ bunch of parsley stems and tops  
8-10 fresh sage leaves  
8 sprigs of fresh thyme  
2 stems rosemary  
3 bay leaves  
1 tsp. black peppercorns  
1 tsp. pink peppercorns  
½ cup white wine  
8 cups cold water

#### **Directions**

- Roast bones on a sheet tray on 350 for about 25 minutes, or until caramelized and dark golden brown
- Remove bones from tray and add to a large 4-6-quart stock pot
- Place tray on stovetop eye on med-high heat until just starting to sizzle
- Deglaze the pan by pouring the white wine onto the pan, and using a flat wooden spoon to scrape off all the cooked-on chicken, skin, fat and all (do not discard)



- Add all the deglazing liquids and morsels to the stock pot with the bones along with the carrots, onions, celery, garlic, herb stems, peppercorns and bay leaves
- Add water and bring to a boil over high heat
- Reduce heat to a low simmer and continue simmering up to 1½ hours.
- Strain and reserve liquid (stock) through a colander into a large bowl or pot
- Strain again with a fine mesh strainer or chinois

***Chef's Notes***

