

Idiot's Kitchen Recipe – Homemade Chicken Stock

Recipe from www.idiotskitchen.com



Ingredients:

Chicken Parts – use any “extra” parts from a whole cut up chicken such as wings and backs (you can save these in a zipper bag in the freezer) AND/OR wings, thighs, or cut up chicken fryers.

Onion

Carrots

Celery

Black Peppercorns (whole)

Water

Place the chicken pieces in an extra-large pot or stock pot.

Chop the carrots (no need to peel) and celery into large chunks. Peel and quarter the onion. Add the vegetables to the pot. Add a few whole peppercorns for flavor.

Fill the pot with water to cover all of the ingredients.

Bring it to a boil over high heat and immediately turn the heat down to low. Allow the stock to simmer for 2-3 hours on low heat.

Strain the vegetables and chicken pieces out of the cooked stock. Save any usable chicken meat for another recipe. Strain the stock through a fine mesh to remove any extra bits.

Season stock with salt and pepper as you use it in various recipes.

Makes 7-8 quarts of stock. Stock freezes very well in plastic containers.