

Homemade Chicken Stock

Makes 10 cups

3 pounds chicken parts
1-gallon water
2 large onions, diced large
2 celery stalks, diced large
2 carrots, diced large
1 head garlic, cut in half across the cloves
2 sprigs fresh thyme
1 sprig fresh parsley
2 bay leaves
1 teaspoon whole black pepper corns

1. Rinse the chicken parts well and place into a large stock pot. Add 1-gallon cold water and bring to a simmer over medium high heat. Lower the heat to medium and simmer for 20 minutes. Skim of any scum that floats to the top.
2. Add the remaining ingredients (onions to peppercorns) and cook over medium high until simmer returns.
3. When simmer returns, lower the heat to low and cover, leaving a vent in the lid to vent. Simmer for 1 hour for light stock, or 3 hours for a richer flavored stock (recommended).
4. Strain the stock through a cheese cloth and set aside to cool; about one hour. Refrigerate the stock overnight and skim off the fat that solidifies on top. Place in containers and refrigerated for up to 4 days or freeze for up to 6 months.