

# CHICKEN STOCK RECIPE FROM SCRATCH

- ◆ If you have the time, make a large batch of chicken stock and freeze whatever you don't use in whichever chowder you are making that week.
- ◆ You can always take it out of the freezer and use it in any other dishes you make that week as well. Otherwise, good boxed stock works just as well

PREP TIME

30  
mins

COOKING TIME

4 hrs.

## INGREDIENTS

- ◆ 3 lb. Bone in skinless Chicken Thighs or a 3 lb. Whole Chicken
- ◆ 2 large Onions – Yellow or White – quartered – no need to remove skins
- ◆ 4 stalks of Celery – cut into large chunks
- ◆ 3 Carrots – cut into large chunks
- ◆ 1 head of Garlic cut in 1/2 horizontally to expose the cloves – no need to remove the skin
- ◆ 3 or 4 Bay leaves depending on the size of the leaves
- ◆ 3 sprigs of Thyme
- ◆ 2 sprigs of Rosemary
- ◆ 4 Tbsp. of Salt
- ◆ 2 Tbsp. of Pepper

## TIPS

1 Piece of Parmesan or Pecorino rind from your leftover cheese in the freezer – always keep the rind from your Parmesan cheese for stock.

## STEPS

1

🔗 Add all the ingredients (except salt and pepper) into an 8 to 10-quart stock pot with enough water to fully cover the ingredients then bring to a boil.

2

🔗 Once it comes to a boil, add salt & pepper, stir & reduce to a simmer.  
🔗 Let it cook with lid ajar for at least 4 hours.

3

🔗 If Stock forms some foam or fat on top, that's completely normal.

4

🔗 You can skim it off as it is cooking and hot, or you can wait until you refrigerate it for a few hours or overnight.  
🔗 The foam and fat will somewhat solidify on the top, you can easily scrape it off the top of the stock.

5

🔗 Strain Stock through a colander, remove the chicken & pick the meat off the bones. The chicken is very flavorful due to all the veg & herbs.

**\*Discard the remaining vegetables and herbs – they did their job.**

## HOMEY CHICKEN STOCK DONE – READY FOR CHOWDERS.

TALK ABOUT A GREAT START.

## CORN PORK CHOWDER

See Page – 87 For a Recipe.

This photo very well may wet your palate to keep on reading, I certainly hope so!

**Chicken Corn Chowder is up next...**

*If you love sweet corn like  
I do try them both.  
Two are better than one!*

