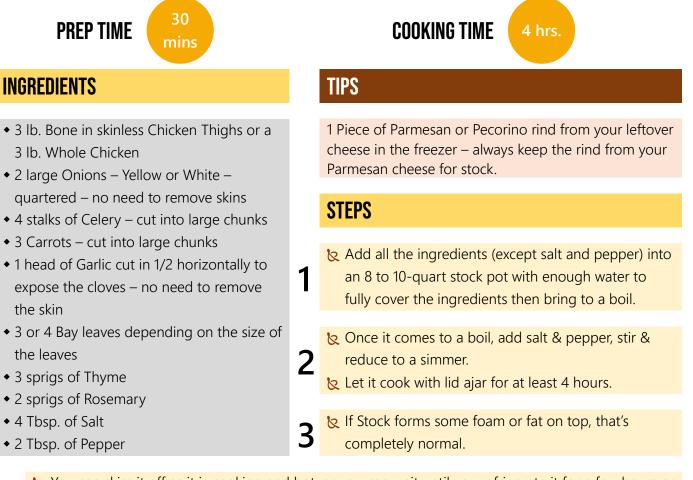


CHICKEN STOCK RECIPE FROM SCRATCH

- 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



X 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.
- 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.

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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!

