

Chicken Stock

Courtesy of Carole's Creations

Prep Time: 15 minutes

Cooking Time: 2 hours

CHints: Even if you only have 1 chicken carcass, you can still make excellent stock by dividing the recipe in half. We like to buy rotisserie chickens from the supermarket and take as much of the meat off the bones as you can and remove some of the skin. This will give you about 4 cups of meat for other recipes. Then discard some of the skin and use the carcass to make chicken stock. Use this stock in any of the recipes on this website that call for chicken broth or stock in a soup.

2 chicken carcasses, including all bone pieces and parts, about 2 pounds
1 medium onion, sliced in quarters
2 stalks of celery cut in half – you can use the center part with the leaves if you wish
1 teaspoon dry thyme
1 teaspoon dry oregano
1 bay leaf
1/2 teaspoon salt
Dash of fresh black pepper
2 gloves garlic, peeled and cut in half
Water to cover chicken

Place chicken in a large soup pot and add enough water to cover the chicken plus 1 -2 more inches. Add the rest of the ingredients to the pot and cook on high heat. Bring to a low rolling boil...but not a full boil. Turn the heat down to a simmer, covered and cook for 2 hours.

Check on it from time to time and if there is a film on the surface, use a spoon to skim it off.

After the cooking time has passed you will need to strain the stock. Strain the stock through a mesh strainer into a large heatproof bowl or pot. Throw away the bones and vegetable pieces.

Allow the stock to cool. If you are using this stock in a soup the same day you may follow the directions on your recipe and proceed.

If you are not using it the same day, allow it to cool down, cover and put into the refrigerator overnight or up to 3 days. Before using the stock, remove fat solids on the surface.

You can pour the stock into freezer containers and freeze up to 4 months. Be sure to leave about 1/2 inch at the top of each freezer container for the broth to expand as it freezes.