

Chicken Stock

(Another good way to stretch a bird.)

- Break up leftover roasted Dewberry Hills Farm chicken bones and skin into a large stockpot and cover with cold water.
- Add celery, onion, carrots, and parsley.
- Bring to a boil and immediately reduce heat to bring stock to barely a simmer.
- Simmer uncovered at least 4 hours, occasionally skimming off the foam that comes to the surface.
- Strain stock, discard bones & veggies.
- Bring to boil and reduce. (the more reduction the richer the stock)
- Salt & pepper to taste.
- Refrigerate or freeze.

Method 2

With fresh backs, necks, wings, bones

- 3.5 to 4 lbs Dewberry Hills Farm chicken bones
- 3 lg Spanish onions; rough chop
- 1/2 head celery, rough chop
- 2 lg carrots, rough chop
- 2 bay leaves
- sm bunch parsley stalks
- 6 sprigs fresh thyme
- 10-12 peppercorns

Dark stock

Toss chicken, onion, celery, carrot w/3 tbl oil in oven pan Roast in oven @ 450 (30-40 min) till golden, add to stock pot and add remaining ingredients.

Clear stock

Place all ingredients in stock pot

- Add 3 cups cold water per pound of bones, bring to boil over high heat.
- Reduce heat and simmer for 4 hours.
- Skim foam off top occasionally.
- Remove from heat, strain into clean pot, discard bones & veggies.
- Return to high heat and reduce by half. (the more reduction the richer the stock)
- Salt to taste if final product. Wait to add salt if using for sauces.
- Refrigerate or freeze.

See <http://dhfarms.com/recipes.htm> for more great recipes.