



• Gourmet kitchenware
• Cooking classes

Turkey Stock

Yield 2.5 to 3 quarts

Ingredients

5 pounds turkey bones/frames (necks, tails, legs, etc.), rinsed under cold water

1 gallon cold water

12 ounces mirepoix (6 oz. yellow onion, 3 oz. carrot, 3 oz. celery-no leaves)

Sachet (1 bay leaf, 2 sprigs fresh thyme, 5 whole black peppercorns, and 3 parsley stems, all wrapped in cheesecloth and tied with butcher's twine)

Directions

1. Place turkey bones in a stock pot and cover with the cold water. Bring to a simmer. When the impurities start to rise to the surface, skim them off and discard.
2. Add sachet and mirepoix to the stock pot. Cook just beneath a simmer for 3-6 hours, skimming frequently. Do not allow to boil.
3. Prepare a medium to fine mesh sieve (preferably a china cap lined with cheesecloth or a chinois) placed over a stainless steel bowl or container. (Glass and plastic are insulators and should not be used in order to cool quickly.) Ladle the stock through the china cap or chinois to strain out the bones and mirepoix. Discard the sachet, bones, and mirepoix.
4. To cool stock quickly, fill sink with some ice water and place container with strained stock in ice bath. Store in refrigerator until all the remaining fat solidifies on the surface.
5. Lift or skim the fat off the cold stock. Use the stock as a base for gravy, soup, or in your stuffing/dressing recipe!