



Chicken Stock

The Wooden Spoon makes about 15 quarts of chicken stock every 2 weeks to use in cooking class recipes. Why use homemade stock? TASTE! It tastes so much better than the box or can.

5lbs chicken backs and necks (if can't find can use legs and thighs) At The Wooden Spoon we like to use back and necks because less meat and more bones which is what you want for stock making. Alternatively, you can save the chicken carcass after roasting chicken. Save in freezer until you have about 5 lbs.

2 medium onions cut in fourths, no need to peel

4 stalks of celery washed and cut into 2" pieces

$\frac{3}{4}$ pound washed but unpeeled carrots cut into large chunks

2 bay leafs

1 cup parsley

10 springs thyme

15 whole peppercorns

1 Tbsp kosher salt

Place vegetables in a 8 quart stock pot. Place chicken on top of vegetables. Fill with water. Place on high heat and bring to boil. Reduce heat to simmer and cook for about 3 hours. As stock is simmering remove foam from top with fine mesh strainer.. Will need to do this about every 15 minutes. Strain stock through colander. Place stock back into pot. Let cool completely. Place stock in refrigerator overnight.. In the morning remove the layer of fat that has accumulated to the top. Then place stock in containers of various sizes 1 cup to 8 cups and refrigerate or freeze. Stock lasts up to 1 week in refrigerator and 2 months in freezer. Makes about 5 to 6 quarts of stock.