

Rich Homemade Chicken Stock

Time: 10 minutes to prep, 3 hours to cook, and at least several hours to chill the stock so that it is easy to remove the fat

Equipment Mise en Place

For this recipe you will need a heavy-bottomed 5- to 6-quart stockpot, a fine-mesh conical sieve, and a large heatproof mixing bowl.

Ingredients

- 2 pounds chicken wings or necks and backs
- 2 medium yellow onions, peeled and chopped
- 2 small carrots, peeled and chopped
- 2 medium celery ribs, chopped
- 4 garlic cloves, peeled and halved
- 6 sprigs fresh thyme or 2 teaspoons dried thyme
- 6 fresh flat-leaf parsley sprigs
- 1 Turkish bay leaf
- 2 quarts spring or filtered water

Directions

1. Combine the chicken, onions, carrots, celery, garlic, thyme, parsley, bay, and water in a heavy-bottomed 5- to 6-quart stockpot and bring to a simmer over medium-high heat. Reduce the heat to medium and simmer gently until the stock is rich in flavor, about 3 hours, adjusting the heat as needed.
2. Strain the stock through a fine-mesh conical sieve into a large heatproof mixing bowl. You should have about 1 quart. (If you have less, add enough water to equal 1 quart; if you have more, return the stock to the stockpot and simmer until it is reduced to about 1 quart.) Discard the chicken bones and vegetables and let the stock cool to room temperature. Cover the cooled stock and refrigerate until the fat congeals on the surface, at least 3 hours or up to 2 days.
3. Using a spoon, remove and discard the fat from the surface. The stock is now ready to use.

Makes about 1 quart