

Smoked Ham and Chicken Stock

Time: 10 minutes to prep, 3 hours to cook, and several hours or overnight to chill in order to remove the fat

Equipment Mise en Place

For this recipe you will need a heavy 4 or 5-quart stockpot, a fine conical sieve, and a large mixing bowl.

Ingredients

- 1 pound smoked pork neck bones or ham hocks
- 1 pound chicken wings or necks
- 2 medium yellow onions, peeled and chopped
- 2 small carrots, peeled and chopped
- 2 medium ribs celery, chopped
- 6 sprigs fresh or 2 teaspoons dried thyme
- 4 garlic cloves, peeled and halved
- 1 Turkish bay leaf
- 6 parsley stems
- 2 quarts (8 cups) spring or filtered water

Directions

1. Combine the pork bones, chicken, onions, carrots, celery, thyme, garlic, bay leaf, parsley stems, and water in a heavy 4- or 5-gallon stockpot and bring to a simmer over medium-high heat. Reduce the heat and simmer gently until the stock is rich in flavor, about 3 hours. Remove from the heat and strain the stock through a fine, stainless conical sieve into a large mixing bowl. There should be 4 cups. (If there is less stock, make up the rest with water. If there is more, reduce the strained stock to achieve 4 cups.) Pick the meat from the ham bones and reserve it to add later if desired. Discard the remaining bones and vegetables. Cover the stock and refrigerate it until ready to use. Before using, remove the congealed fat from the surface of the stock with a spoon and discard.

Makes between 1 quart and 5 cups