

Recipe of Chicken Stock

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Basis of a good soup is usually a good stock. Below is a recipe for chicken stock that's easy to make, and tastes delicious .

Recipe of Chicken Stock Ingredients :

- 1 Whole Chicken, about 3 pounds
- 8 cups water
- 2 stalks of celery, cut into 2 inch pieces
- 1 medium onion, cut into large chunks
- 2 carrots, cut into 2 inch pieces
- 2-3 sprigs of parsley
- 2 sprigs of rosemary
- 1-2 sprigs of sage
- 2 cloves of garlic, crushed
- 2 sprigs of thyme
- 2 tsp. salt

Recipe of Chicken Stock Methods :

- Cut the chicken up into pieces.
- Put the chicken, and the rest of the ingredients into a large kettle, and bring to a boil.
- Reduce the heat to medium low, and simmer for 3 hours.
- Remove the chicken, and place in a bowl to cool.
- Pour the stock through a colander lined with cheesecloth, and chill.
- When the chicken has cooled enough to handle, remove the skin and the bones, and freeze or refrigerate the chicken for another use.
- Skim the fat off of the stock, and refrigerate, freeze, or use immediately. {mosgoogle}