

Turkey Stock (or any poultry)

Show: Oct 24th

Ingredients: Makes 6 cups

8 cups Cold Water
2 lb Poultry bones, neck, giblets and parts
1 Onion, rough cut
2 Carrots, rough cut
2 Celery Stalks, rough cut
3 (Optional) Garlic Cloves, whole, peeled
3/4 cup (Optional) Madeira
Salt to taste
1 ea Bouquet Garni**
8ea Pepper Corns
5ea Thyme Sprigs
2ea Parsley Sprigs
1 ea Bay Leaf
1 piece Cheese Cloth

****To make the Garni:**

Lay out the cheesecloth and place into it the peppercorns, thyme, parsley and bay leaf. Wrap bouquet and tie tightly leaving a length of string to tie to pot handle.

Procedure:

Combine poultry bones, neck, giblets and parts with water. Slowly bring to a boil, reduce to simmer for 2-3 hours. Add vegetables and garni, simmer an additional 2 hours. Strain, cool in ice bath and store quickly in refrigerator or freezer.

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