



Quick Homemade Chicken Stock

1/2004

This stock can be refrigerated in airtight containers for up to 4 days or frozen for 4 to 6 months.

Makes about 2 quarts

- 1 tablespoon vegetable oil
- 1 medium onion , *chopped medium*
- 4 pounds whole chicken legs *or backs and wingtips,*
cut into 2-inch pieces
- 2 quarts water (*boiling*)
- 1/2 teaspoon table salt
- 2 bay leaves

1. Heat oil in large stockpot over medium-high heat until shimmering; add onion and cook until slightly softened, 2 to 3 minutes. Transfer onion to large bowl. Brown chicken in two batches, cooking on each hside until lightly browned, about 5 minutes per side; transfer to bowl with onions. Transfer cooked chicken to bowl with onion. Return onion and chicken to pot. Reduce heat to low, cover, and sweat until chicken releases its juices, about 20 minutes. Increase heat to high; add boiling water, salt, and bay leaves. Bring to boil, then reduce heat to low; cover and simmer slowly until stock is rich and flavorful, about 20 minutes, skimming foam off surface, if desired.

2. Strain broth and discard solids. Before using, defat stock. After stock has been refrigerated, the fat hardens on the surface and is very easy to remove with a spoon. To defat hot stock, we recommend using a ladle or fat separator.