



Chicken Stock

Recipe courtesy of Ina Garten

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Total Time:	Yield:
12 hr 15 min	6 quarts
Prep: 15 min	Level:
Inactive: 8 hr	Easy
Cook: 4 hr	

Ingredients

- 3 5 -pound roasting chickens
- 3 large yellow onions, unpeeled, quartered
- 6 carrots, unpeeled, halved
- 4 celery stalks with leaves, cut in thirds
- 4 parsnips, unpeeled, cut in half (optional)
- 20 sprigs fresh parsley
- 15 sprigs fresh thyme
- 20 sprigs fresh dill
- 1 head garlic, unpeeled, cut in half crosswise
- 2 tablespoons kosher salt
- 2 teaspoons whole black peppercorns

Directions

Place the chickens, onions, carrots, celery, parsnips, parsley, thyme, dill, garlic, and seasonings in a 16- to 20-quart stockpot. Add 7 quarts of water and bring to a boil. Simmer uncovered for 4 hours. Strain the entire contents of the pot through a colander and discard the solids. Chill the stock overnight. The next day, remove the surface fat. Use immediately or pack in containers and freeze for up to 3 months.

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