

A MARIO BATALI RECIPE

BROWN CHICKEN STOCK

Makes 2 Quarts

INGREDIENTS

2 tablespoons extra-virgin olive oil
1 whole capon or chicken, cut in pieces,
excess fat removed
3 carrots peeled and coarsely chopped
2 onions coarsely **chopped**
4 celery stalks, coarsely chopped
1 tablespoon tomato paste
1 tablespoon black peppercorns
Stems from 1 bunch of flat-leaf parsley

DIRECTIONS

In a large, heavy bottomed saucepan, heat the oil until smoking. Add the chicken or capon pieces and brown all over, stirring to avoid burning.

Transfer the browned capon parts to a bowl, then add the carrots, onion and celery to the pan and cook until soft and browned. Return the bird to the pan and add 4 quarts of water, the tomato paste, peppercorns, and parsley, stirring to dislodge the browned meat and vegetable bits from the bottom of the pan.

Bring almost to a boil, reduce the heat, and cook at a low simmer for 2 hours, until reduced by half, occasionally skimming off the fat. Strain the stock, pressing the solids with the bottom of a ladle to extract all the liquid.

Cool, then refrigerate or freeze until ready to use.

