Homemade Parmesan Broth (Brodo)

Linda Schneider for Alimentari Magazine

**Ingredients**

**2**tablespoons olive oil

**1**large onion, quartered

**1**large head of garlic, sliced cross-wise

**2**quarts water

**1** bay leaf

**1**teaspoon whole black peppercorns

large Parmesan rinds (about 8 ounces worth)

a few sprigs of thyme

a few sprigs of parsley

**Instructions**

Use this recipe to make flavorful broth that is perfect for floating filled pastas like tortellini, ravioli and cappelletti, or even your favorite dumplings. You can use the same method to add a savory [Parmesanhttp://images.intellitxt.com/ast/adTypes/icon1.png](http://relish.com/recipes/homemade-broth-recipe/?utm_source=relish-daily-dish&utm_campaign=2015-08-30&utm_medium=email) kick to your next catch of homemade red sauce. Here’s a guide, but you can add whatever vegetable scraps you have on hand (e.g., leeks, fennel, pea pods).

1. Optional step (sautéing the vegetables first, will result in a deeper flavored broth): Heat the olive oil in a large soup/stock pot. When hot, add the onion and garlic and cook over moderate heat until the vegetables have softened and begin to brown.
2. Add the water, the Parmesan rinds, thyme, parsley, bay leaf, and peppercorns. Bring to a simmer. Simmer, partially covered, for at least an hour, up to 2 hours. Strain the broth.