

## *Chicken or Pork Broth, Asian*

1 lb. *Chicken or pork bones.*

2 *Scallions.*

½ c. *Shaoxing rice wine.*

2 in. *Ginger, smashed.*

- *Add bones to a stock pot and cover with water.*
- *Bring to a boil and simmer bones for 5 minutes.*
- *Discard water and rinse bones under cold water.*
- *Return bones to pot.*
- *Add 2 quarts water, scallions, Shaoxing, and ginger.*
- *Bring to a boil and reduce to simmer.*
- *Simmer uncovered for 4 hours, adding water if necessary to keep ingredients covered.*
- *Strain and reduce to 6 cups.*