

Homemade Chicken Stock

A RECIPE FROM BACK HOME FARMS

ingredients

- 1-2 Back Home Farms chicken carcasses
- 2 Tbsp Apple Cider vinegar
- 1 large onion, quartered
- 2 carrots, cut into chunks
- 4 garlic cloves
- 2 celery stalks, cut into chunks
- 10 whole peppercorns
- 1 bunch parsley, including stems
- 10 sprigs fresh thyme
- 2 bay leaves
- salt, to taste
- 14-16 c. water

directions

- Place the chicken bones, apple cider vinegar, vegetables, peppercorns, and salt into a large stock pot. (or crockpot)
- Fill the pot with enough water to cover the contents by 1 inch.
- Bring to a gentle boil and decrease the heat to a low simmer. Cook for 12-24 hours. The longer it cooks, the richer it will be.
- Carefully remove and discard any large pieces of vegetables or bones from the pot
- Remove bay leaves and larger herbs..
- Add salt, if desired.
- Refrigerate until the fat has risen and solidified on the surface. Skim off the fat with a spoon; discard.
- Reheat stock and can using your pressure canner or you can store in the fridge or freezer without reheating.