

# Roasted Chicken Stock

Ready in 2 - 5 hours

Yield: Approx 1 Gallon

## Tips:

Use as collapsible steamer basket in the stock pot to make straining easier.

Clean frozen water bottles make chilling the stock quick.

## Ingredients:

- 4 lbs Chicken Bones and Parts
- 1 large Onion -peeled
- 2 large Carrot - peeled or washed
- 3 - 4 stalks Celery
- 1 handful Fresh Herbs (Thyme, Parsley, Bayleaf)
- 1 Tbls Black Peppercorns - crushed
- 4 - 5 quarts Water
- 1 cup Red Wine

## Preparation

1. **Preheat oven to 400°**
2. **Prepare the vegetables** - Roughly chop onion, carrot, and celery into large chunks.
3. **Roast the Chicken** - Place chicken in a heavy roasting pan and roast until well browned. Approximately 40 - 50 min.
4. **Deglaze the pan** - Remove chicken from roasting pan and place in stock pot, deglaze the pan with red wine and scrape with a wooden spatula to remove all browned bits. Scrape everything into the stock pot with the chicken.
5. **Assemble the ingredients** - Place all ingredients into a 6 - 8 quart stock pot and cover with water by about one inch.
6. **Simmer the Stock** - Place pot on high heat and bring to a boil. Reduce heat to a simmer and cook from one to five hours depending on preference. Add hot water as needed to maintain volume. Skim any fat and scum as it rises to the top and discard.
7. **Strain and Cool** - Strain stock through a fine strainer lined with cheesecloth into a second pot (or more than one if necessary). Place in an ice bath to chill below 40° F as quickly as possible.