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Ingredients for Classic Brown Chicken Stock

5-6 pounds fresh, bony chicken pieces (wings, backs, and/or necks)

3 medium red onions, peeled and quartered

2 large carrots, peeled and cut into thirds

2 ribs celery, washed and cut into thirds

1 head of garlic - cut around the middle

1 tablespoon kosher salt

1/2 cup dry sherry

22 cups cold, fresh water

2 bay leaves

15 sprigs fresh flat-leaf parsley - rinsed

1 teaspoon whole black peppercorns

Directions for Classic Brown Chicken Stock

1. Preheat oven to 400°F
2. Place single layer of chicken pieces into two shallow roasting pans or rectangular baking dishes.
3. **Roast:** Roast for 1 hour or until chicken is well browned.
4. **Add:** Layer onions, carrots, celery, and garlic over the roasted chicken. Drizzle olive oil over the vegetables and sprinkle with kosher salt.
5. **Reduce temperature:** Reduce oven temperature to 350°F
6. **Roast:** Roast 45 minutes or until vegetables are brown on the edges, but not burned.
7. Using tongs, carefully move chicken and vegetables to the stockpot while the pans are still warm. If there is an excess amount of fat in the bottom of the pans, dip it out with a spoon and discard. Only take out the excess fat and leave the caramelized juices and browned bits.
8. **Deglaze:** Add 1/4 cup wine to each pan. Scrape up the browned bits with a wooden spoon. Add some water if more liquid is needed to easily free all of the flavor from the bottom of the pans. Pour this rich mixture over the roasted chicken and vegetables in the stockpot.
9. **Add water:** Cover contents of stockpot with 22 cups of fresh, cold water.
10. **Add:** Add bay leaves, sprigs of parsley, and peppercorns.
11. Set on medium-high heat until the water begins to simmer. You do not want it to boil. Bubbles should only occasionally rise to the surface.
12. **Simmer:** Simmer for 3-4 hours. Do not stir stock while it is simmering. The parsley can be lifted out and discarded after 1 to 1-1/2 hours, if desired.



13. **Remove from heat:** Remove stockpot from heat and let it cool for 30 minutes.
14. **Strain:** Strain stock through a fine mesh sieve. Discard solid ingredients.
15. To properly cool, lower the pan of freshly strained stock into a sink filled with a few inches of ice water.
16. Within 2 hours, the temperature of the stock needs to be cooled to 70°F. Stirring will help release the heat.
17. If you are planning to freeze your stock, divide it among freezer-safe storage containers now. Label the containers with the date, stock name, and quantity. This information will be helpful when thawing it later for your recipes.
18. Place these newly-filled and labeled containers in the refrigerator overnight or until cold. Once cold, the cap of fat can be easily removed with a spoon and discarded.
19. Refrigerated stock should be used within three days. Frozen stock in airtight, freezer-safe containers will remain fresh and flavorful for up to three months.

