

CHICKEN / TURKEY STOCK

3-4 Chicken carcasses or 1-2 turkey carcasses
2.5 cups of White Onion, chopped
1 cup leek, chopped and wash
1 cup of carrots, chopped
1 cup of celery, chopped
1 head of garlic, smashed
3 bay leaves
few sprigs of thyme
Pinch of whole blackpeppercorn

Put all the bones in a large stock pot and fill pot with cool water. There should be about 1" of water above bones.

Bring it to a high simmer with med-high heat, then turn it down to a low simmer.

Using a slotted spoon or skimmer, skim off foam on top of the stock. Continue skimming until no more foam surface to the top, about 20mins.

Now add all the rest of the ingredients and simmer for about 6 hours, uncover. Remove all the ingredients, and strain

stock over a fine strainer. Let cool and store in air tight container. Freeze if you don't plan to use it in a few days.