



Posted on 1 October 2012
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Chicken Stock

Ingredients

Chicken bones
Salt
Water
1 Onion
1 Carrot, medium
1 Stick of Celery
1 Bay leaf
1 Sprig of Thyme
3 Large sprigs of Parsley

Preparation

- 1 Roughly cut all the vegetables
- 2 Place all the vegetables in a large pan and cover with water, add salt to taste
- 3 Bring the pan to the boil and simmer gently for 1 – 1.5 hours
- 4 Once cooked strain the contents and skim off the fat when cold

Cooks Note
